

#17 Pils Czeski

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **38**
- SRM **4.3**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **16.4 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.8 kg (80.9%)	80 %	4
Grain	Strzegom Monachijski typ I	0.7 kg (14.9%)	79 %	16
Grain	Weyermann - Carapils	0.2 kg (4.3%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	80 min	13.5 %
Boil	Saaz (Czech Republic)	20 g	20 min	3.7 %
Boil	Saaz (Czech Republic)	20 g	7 min	3.7 %
Aroma (end of boil)	Saaz (Czech Republic)	20 g	0 min	3.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Saflager W 34/70	Lager	Dry	23 g	Fermentis
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Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	7 g	Boil	15 min