

#170 Czeski Pils

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **39**
- SRM **3.8**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **4 %**
- Size with trub loss **16.6 liter(s)**
- Boil time **80 min**
- Evaporation rate **16 %/h**
- Boil size **22.1 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4.6 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **66 C**, Time **55 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **19.1 liter(s)** of strike water to **55.5C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **55 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **22.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.75 kg (90.4%)	82 %	4
Grain	Weyermann - Carapils	0.3 kg (7.2%)	78 %	4
Grain	Viking Vienna Malt	0.1 kg (2.4%)	79 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Diamant	33 g	30 min	4.2 %
Aroma (end of boil)	Diamant	50 g	1 min	4.2 %
Boil	lunga	16 g	60 min	9.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand Diamond Lager	Lager	Slant	200 ml	Lallemand

Extras

Type	Name	Amount	Use for	Time
Fining	WhirlFloc	1.25 g	Boil	12 min
Other	Pożywka dla drożdży	1.5 g	Boil	10 min
Other	Witamina C	2 g	Secondary	7 day(s)