

## #27 - Czeski Pilsner

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **37**
- SRM **4.6**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **20.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Steps

- Temp **68 C**, Time **30 min**
- Temp **73 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **12 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **15 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **20.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (100%)	79 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	40 min	11.5 %
Boil	Magnum	15 g	20 min	11.5 %
Boil	Magnum	10 g	10 min	11.5 %
Boil	Magnum	10 g	5 min	11.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP802 - Czech Budejovice Lager Yeast	Lager	Liquid	600 ml	White Labs

### Notes

- Warzenie: 24 Stycznia  
Zacieranie:  
67st 30min (negatywna próba jodowa)  
73st - 15min

78st - 10min

Wysładzanie

16BLG-3BLG

Wyszło 20,5L 11BLG

Po gotowaniu -17,5L 14BLG

Fermentacja: ok 10 stC

Start 26.01

29.01 - 12BLG

30.01 - 11 BLG

31.01 - 9,5 BLG

03.02 - 7 BLG

07.02 - 6BLG

10.02 - 6BLG

Rozlew 15.03 2,4 CO2 przy 5,7BLG, 17L

*Jan 31, 2018, 3:21 PM*