

# Cesky PILS

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **28**
- SRM **4**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **35 min**
- Temp **72 C**, Time **25 min**
- Temp **79 C**, Time **15 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **35 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **15 min** at **79C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (80%)	81 %	4
Grain	Weyermann - Carapils	0.5 kg (10%)	78 %	4
Grain	Strzegom Wiedeński	0.5 kg (10%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	40 g	60 min	4.5 %
Boil	hallertau mittelfruh	30 g	20 min	4.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
bavarian lager m76	Lager	Dry	11.5 g	---