

Czech Pils

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **45**
- SRM **3.5**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 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 **67 C**, Time **70 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 3.5 kg (87.5%) | 82 % | 4 |
| Grain | Weyermann - Carapils | 0.5 kg (12.5%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| First Wort | Saaz (Czech Republic) | 20 g | 60 min | 3.2 % |
| Boil | East Kent Goldings CP | 25 g | 60 min | 6.8 % |
| Boil | Saaz (Czech Republic) | 30 g | 30 min | 3.2 % |
| Boil | Saaz (Czech Republic) | 15 g | 15 min | 3.2 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 35 g | 0 min | 3.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's M84 Bohemian Lager | Lager | Dry | 11.5 g | Mangrove Jack's |

Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- Woda:
Zacieranie 16L RO + 1L kran -> 2 ml kwas mlekowy
Wysładzanie 9+1 L -> 2 ml kwas mlekowy
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