

Czech Pils V.2 - Lager

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **34**
- SRM **3.7**
- Style **German Pilsner (Pils)**

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 **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **54 C**, Time **5 min**
- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **59.7C**
- Add grains
- Keep mash **5 min** at **54C**
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|--------------|--------|-----|
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 4 kg (80%) | 80 % | 4 |
| Grain | BESTMALZ - Best Pilsen | 0.7 kg (14%) | 80.5 % | 4 |
| Grain | Bestmalz Carmel Pils | 0.3 kg (6%) | 75 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------------|--------|--------|------------|
| Boil | Magnum | 10 g | 40 min | 13 % |
| Boil | Saaz (Czech Republic) | 25 g | 30 min | 4.7 % |
| Boil | Saaz (Czech Republic) | 25 g | 15 min | 4.7 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 50 g | 5 min | 4.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|-------|-------|--------|------------|
| w34/70 | Lager | Slant | 100 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|--------|
| Fining | whirlfloc | 1 g | Boil | 10 min |

Notes

- Woda RO:kran 1:1
do zacierania kwas mlekowy 17L - 4ml
do wyśładzania kwas mlekowy 12.5 L - 5 ml
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