

# czechpils

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **35**
- SRM **4.6**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **11.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.9 liter(s)**
- Total mash volume **9.2 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **6.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **11.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński bruntal	1.7 kg (73.9%)	81 %	4
Grain	Monachijski	0.6 kg (26.1%)	80 %	13.5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	10 g	90 min	4.3 %
Boil	Lublin (Lubelski)	15 g	20 min	4.3 %
Boil	Kazbek	15 g	20 min	6.7 %
Boil	Kazbek	20 g	1 min	6.7 %