

# Czeski Pils 10 BLG - Przepis z książki - Podrasowana 17-07-2019

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **35**
- SRM **5.3**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **27.9 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21.7 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (64.5%)	81 %	4
Grain	Monachijski	2 kg (32.3%)	80 %	16
Grain	zakwaszajacy	0.2 kg (3.2%)	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	7.4 %
Boil	Marynka	20 g	45 min	7.4 %
Boil	Saaz (Czech Republic)	30 g	30 min	3.5 %
Boil	Saaz (Czech Republic)	30 g	10 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
34/70	Lager	Dry	15 g	Fermentis