

Czeski pils

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **44**
- SRM **4.3**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **12 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **18.7 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**
- Temp **52 C**, Time **10 min**

Mash step by step

- Heat up **14.6 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3.2 kg (76.9%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.96 kg (23.1%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 32 g | 60 min | 4.6 % |
| Boil | Lublin (Lubelski) | 32 g | 15 min | 4.6 % |
| Boil | Magnum | 32 g | 10 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safale W34/70 | Lager | Dry | 16 g | Fermentis |