

# czeski pils

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **39**
- SRM **3.9**
- 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 **20.1 liter(s)**
- Total mash volume **25.9 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**

## Mash step by step

- Heat up **20.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	5.5 kg (95.7%)	81 %	5
Grain	Weyermann - Carapils	0.25 kg (4.3%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	vital	30 g	60 min	12.7 %
Boil	Saaz (Czech Republic)	25 g	15 min	3 %
Boil	Saaz (Czech Republic)	25 g	5 min	3 %
Aroma (end of boil)	Saaz (Czech Republic)	50 g	0 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Liquid	100 ml	Fermentum Mobile