

Czeski Pils

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **37**
- SRM **4.1**

Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **6 %**
- Size with trub loss **38.2 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **45.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **29.6 liter(s)**
- Total mash volume **37.6 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **29.6 liter(s)** of strike water to **72.2C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **23.7 liter(s)** of **76C** water or to achieve **45.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Pilzneński | 6 kg (75%) | 81 % | 4 |
| Grain | Weyermann - Carapils | 1 kg (12.5%) | 78 % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (12.5%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Premiant | 50 g | 60 min | 8 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 50 g | 20 min | 4.5 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 50 g | 5 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 23 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|----------------|-----|------|--------|
| Fining | Mech Irlandzki | 8 g | Boil | 15 min |
|--------|----------------|-----|------|--------|

Notes

- odwrót->

Fermentacja:

Burzliwa - 12°C - ok. 2tyg.

Cicha - 2-4°C - ok. 4tyg.

Klarowanie:

Mech Irlandzki uwodnić w ok. 50ml ciepłej wody. Dodać pod koniec gotowania na ok. 15min.
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