

# Czeski Pils

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **21**
- SRM **4**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **18.5 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **50 min** at **63C**
- Keep mash **10 min** at **72C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.4 kg (82.7%)	81 %	4
Grain	Monachijski	0.71 kg (17.3%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum PL	7.14 g	80 min	12.9 %
Boil	Saaz (Czech Republic)	10.71 g	60 min	4.5 %
Boil	Saaz (Czech Republic)	10.71 g	10 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	14.29 g	5 min	4.5 %

## Notes

- Przeskalowana zwycięska receptura pucharu piwo.org:  
[https://www.wiki.piwo.org/Pils\\_Czeski\\_\(Ceska\\_Diesitka\),\\_%C5%81ukasz\\_Chrz%C4%85szcz\\_\(vettis\)](https://www.wiki.piwo.org/Pils_Czeski_(Ceska_Diesitka),_%C5%81ukasz_Chrz%C4%85szcz_(vettis))  
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