

# Czeski pils

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **33**
- SRM **4.6**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **13 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **64 C**, Time **15 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **15 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	4.5 kg (87.4%)	80 %	4
Grain	Monachijski	0.5 kg (9.7%)	80 %	16
Grain	Karmelowy Jasny 30EBC	0.15 kg (2.9%)	75 %	40

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	40 g	60 min	3.5 %
Boil	Marynka	10 g	60 min	9.5 %
Boil	Saaz (Czech Republic)	30 g	20 min	3.5 %
Aroma (end of boil)	Saaz (Czech Republic)	20 g	0 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fermentis w34/70	Lager	Slant	200 ml	---