

# Czeski pils

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **23**
- SRM **3.4**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **39.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **30.6 liter(s)**

## Steps

- Temp **52 C**, Time **15 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **23.8 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **22.7 liter(s)** of **76C** water or to achieve **39.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	6.5 kg (95.6%)	81 %	4
Grain	Weyermann - Carapils	0.3 kg (4.4%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	30 g	55 min	8 %
Boil	Willamette	15 g	15 min	5 %
Aroma (end of boil)	żatecki	40 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
w34/70	Lager	Dry	23 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	6 g	Boil	15 min