

# Czeski Pils

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **41**
- SRM **3.5**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 3.5 kg (100%) | 82 %  | 4   |

## Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| First Wort          | Saaz (Czech Republic) | 10 g   | 60 min | 3 %        |
| Boil                | Saaz (Czech Republic) | 35 g   | 60 min | 3 %        |
| Boil                | Saaz (Czech Republic) | 30 g   | 45 min | 3 %        |
| Boil                | Saaz (Czech Republic) | 20 g   | 30 min | 3 %        |
| Aroma (end of boil) | Saaz (Czech Republic) | 10 g   | 5 min  | 3 %        |

## Yeasts

| Name                        | Type  | Form   | Amount | Laboratory  |
|-----------------------------|-------|--------|--------|-------------|
| Wyeast - 2278<br>Czech Pils | Lager | Liquid | 50 ml  | Wyeast Labs |

## Notes

- Woda 24.3L bez wyśladzania 3 ml kwas mlekowy

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Woda RO - 22L  
Woda kran - 2L  
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