

# Czeski Pils Szymon

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **37**
- SRM **3.2**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.9 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **17.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	5.1 kg (100%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	23 g	60 min	11.5 %
Boil	lunga	30 g	5 min	11.5 %
Boil	Saaz (Czech Republic)	60 g	5 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP833 - German Bock Lager Yeast	Lager	Slant	200 ml	White Labs