

czeski pils V

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **25**
- SRM **4.4**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **2 %**
- Size with trub loss **30.9 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **37.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **24.1 liter(s)**

Steps

- Temp **62 C**, Time **10 min**
- Temp **72 C**, Time **40 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **17.6 liter(s)** of strike water to **69.8C**
- Add grains
- Keep mash **10 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **26.7 liter(s)** of **76C** water or to achieve **37.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|---------------|-------|-----|
| Grain | Pilzneński | 6 kg (92.3%) | 81 % | 4 |
| Grain | Karmelowy Jasny 30EBC | 0.5 kg (7.7%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|---------|------------|
| First Wort | Premiant | 30 g | 120 min | 6.6 % |
| Boil | Saaz (Czech Republic) | 30 g | 30 min | 4 % |
| Aroma (end of boil) | Sladek | 50 g | 0 min | 8.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|-------|-------|--------|-------------|
| Wyeast - Czech Pils | Lager | Slant | 150 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|--------|
| Fining | whirflock | 10 g | Boil | 10 min |