

Czeski pilsner

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **43**
- SRM **3.7**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **26.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **31.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **64 C**, Time **15 min**
- Temp **72 C**, Time **10 min**
- Temp **100 C**, Time **20 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **18.4 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **15 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Keep mash **20 min** at **100C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Soufflet Pilzneński | 5 kg (95.2%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ II | 0.25 kg (4.8%) | 79 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 50 g | 90 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 60 g | 20 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 30 g | 10 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 30 g | 0 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|------------------------------|-------|--------|--------|------------|
| WLP800 - Pilsner Lager Yeast | Lager | Liquid | 300 ml | White Labs |
|------------------------------|-------|--------|--------|------------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------------------------|--------|---------|--------|
| Other | Drożdże nieaktywne (2,5 łyżeczki) | 2.5 g | Boil | 10 min |
| Other | Siarczan cynku (25 ml roztworu) | 25 g | Boil | 10 min |
| Fining | Compac CG (pół tabletki) | 0.5 g | Boil | 10 min |

Notes

- Woda z RO, siarczany do chlorków 1:1
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