

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