

Czeski Pilsner

- Gravity **13.1 BLG**
- ABV ---
- IBU **42**
- SRM **4.3**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **86 liter(s)**
- Trub loss **5 %**
- Size with trub loss **90.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **112.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **61.9 liter(s)**
- Total mash volume **82.6 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **61.9 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **70.8 liter(s)** of **76C** water or to achieve **112.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|------------------|--------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 19.92 kg (96.5%) | 81 % | 4 |
| Grain | Acid Malt | 0.72 kg (3.5%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Magnum | 75 g | 70 min | 13.5 % |
| Boil | Saaz (Czech Republic) | 90 g | 60 min | 4 % |
| Boil | Saaz (Czech Republic) | 100 g | 10 min | 4 % |
| Boil | Saaz (Czech Republic) | 90 g | 0 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|-------|--------|--------|-------------|
| Wyeast - Czech Pils | Lager | Liquid | 565 ml | Wyeast Labs |