

# Czeski Pilsner 2021

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **40**
- SRM **4.4**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (72.9%)	80 %	4
Grain	Weyermann - Carapils	0.5 kg (10.4%)	78 %	4
Grain	Strzegom Monachijski typ I	0.8 kg (16.7%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	20 g	60 min	8 %
Boil	Saaz (Czech Republic)	50 g	20 min	4.5 %
Boil	Saaz (Czech Republic)	25 g	15 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	25 g	0 min	4.5 %