

Czeski Pilsner

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **64**
- SRM **3.6**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **1 %**
- Size with trub loss **23.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **1 %/h**
- Boil size **25.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **50 C**, Time **1 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **1 min** at **50C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 4 kg (83.3%) | 81 % | 4 |
| Grain | Weyermann - Carapils | 0.5 kg (10.4%) | 78 % | 4 |
| Grain | Monachijski | 0.3 kg (6.3%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Polaris | 30 g | 60 min | 19 % |
| Boil | Saaz (Czech Republic) | 100 g | 1 min | 4.5 % |
| Boil | Polaris | 70 g | 1 min | 19 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 11.5 g | Fermentis |