

# Czeski Pilsner (Alepiwo)

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **4.2**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **20.4 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.4 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **25 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.3 kg (75%)	80 %	4
Grain	Weyermann - Carapils	0.4 kg (9.1%)	78 %	4
Grain	Monachijski	0.7 kg (15.9%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	15 g	60 min	8 %
Boil	Sterling	25 g	20 min	4.5 %
Boil	Sterling	25 g	5 min	4.5 %
Aroma (end of boil)	Sterling	5 g	2 min	4.5 %

## Yeasts

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

## Notes

- Mimo leżakowania dwóch miesięcy wyszło za słabo odfermentowane, na przyszłość zatrzeć bardziej na wytrawnie i zwiększyć ilość drożdży do dwóch saszetek.

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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