

Paweł Czech Pils

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **32**
- SRM **7**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **3 %**
- Size with trub loss **27.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **20.5 liter(s)** of **76C** water or to achieve **33.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Rahr - Pale Ale Malt | 3 kg (46.2%) | 79 % | 15 |
| Grain | Monachijski | 2 kg (30.8%) | 80 % | 16 |
| Grain | Pilzneński | 1 kg (15.4%) | 81 % | 4 |
| Grain | Cara-Pils/Dextrine | 0.5 kg (7.7%) | 72 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Chinook | 30 g | 60 min | 8.8 % |
| Boil | Hallertau Blanc | 20 g | 15 min | 8.4 % |
| Boil | sazz | 20 g | 15 min | 3.2 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|--------|---------|--------|
| Water Agent | mech iralndzki | 10 g | Boil | 10 min |