

# Pils Czeski

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **26**
- SRM **4.5**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **29 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31 liter(s)**
- Boil time **110 min**
- Evaporation rate **10 %/h**
- Boil size **40.1 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 **38 C**, Time **15 min**
- Temp **50 C**, Time **30 min**
- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **41C**
- Add grains
- Keep mash **15 min** at **38C**
- Keep mash **30 min** at **50C**
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **27.1 liter(s)** of **76C** water or to achieve **40.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	5 kg (76.9%)	80 %	4
Grain	Karmelowy Jasny 30EBC	0.5 kg (7.7%)	75 %	30
Grain	Strzegom Wiedeński	1 kg (15.4%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	HT Magnum	15 g	110 min	10.7 %
Boil	Saaz (Czech Republic)	30 g	80 min	3.5 %
Boil	Saaz (Czech Republic)	30 g	10 min	3.5 %
Aroma (end of boil)	Saaz (Czech Republic)	20 g	0 min	3.5 %
Dry Hop	Saaz (Czech Republic)	20 g	14 day(s)	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	11.5 g	Fermentis Division of S.I.Lesaffre

## Notes

- Gotowanie brzezki 03.05  
Fermentacja burzliwa 14 dni  
Fermentacja cicha 16 dni  
Rozlew 03.06  
Belg końcowy 3,5  
Cukier 5g/l  
Leżakowanie lodówka 2C  
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