

# pilsner czeski

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- Gravity **11.9 BLG**
- ABV ---
- IBU **33**
- SRM **5.1**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt         | 4 kg (88.9%)  | 82 %  | 4   |
| Grain | Strzegom Karmel 30          | 0.2 kg (4.4%) | 75 %  | 30  |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (2.2%) | 80 %  | 6   |
| Grain | Strzegom Monachijski typ I  | 0.2 kg (4.4%) | 79 %  | 16  |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Marynka               | 17 g   | 60 min | 10.5 %     |
| Boil    | Saaz (Czech Republic) | 20 g   | 25 min | 2.9 %      |
| Boil    | Saaz (Czech Republic) | 10 g   | 10 min | 2.9 %      |
| Boil    | Saaz (Czech Republic) | 20 g   | 0 min  | 2.9 %      |
| Boil    | Magnum                | 5 g    | 60 min | 10.6 %     |

## Yeasts

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

## Notes

- 12 blg - 3 blg burzliwa miesiąc 11C  
lagerowanie 0-3 C miesiąc  
23l  
zabutelkowano 28.12.16  
dodano 138g cukru / 3gr na 0,5l  
refermentacja w 10C  
*Nov 5, 2016, 6:33 AM*