

#06 Czeski Pils

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **39**
- SRM **4.7**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **0 %**
- Size with trub loss **15 liter(s)**
- Boil time **0 min**
- Evaporation rate **10 %/h**
- Boil size --- **liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **67 C**, Time **10 min**
- Temp **67 C**, Time **50 min**
- Temp **67 C**, Time **20 min**
- Temp **67 C**, Time **5 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **5 min** at **67C**
- Keep mash **50 min** at **67C**
- Keep mash **20 min** at **67C**
- Keep mash **10 min** at **67C**
- Sparge using **-9 liter(s)** of **76C** water

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|----------------|-------|-----|
| Grain | Malteurop - pilzneński lager | 3.8 kg (84.4%) | 80 % | 3 |
| Grain | Słodownia Strzegom - monachijski I | 0.5 kg (11.1%) | 79 % | 12 |
| Grain | Carahell | 0.15 kg (3.3%) | 75 % | 24 |
| Grain | Weyermann - Acidulated Malt | 0.05 kg (1.1%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Marynka | 10 g | 70 min | 9.5 % |
| Boil | Kazbek | 50 g | 0 min | 6 % |
| Boil | Tradition | 10 g | 20 min | 5.5 % |
| Boil | Marynka | 10 g | 50 min | 9.5 % |
| Boil | Tradition | 20 g | 10 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|-------------|-------------|---------------|-------------------|
| Saflager W34/70 | Lager | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|---------------|----------------|-------------|
| Fining | Miech irlandzki | 5 g | Boil | 15 min |