

#157 Czeski Pils

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **43**
- SRM **4.7**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13.5 liter(s)**
- Boil time **75 min**
- Evaporation rate **16 %/h**
- Boil size **17.8 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **4.8 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **66 C**, Time **28 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **70.8C**
- Add grains
- Keep mash **28 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **4 liter(s)** of **76C** water or to achieve **17.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 2.5 kg (68.5%) | 82 % | 4 |
| Grain | Weyermann - Carapils | 0.6 kg (16.4%) | 78 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.4 kg (11%) | 79 % | 16 |
| Grain | Weyermann - Acidulated Malt | 0.15 kg (4.1%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | lunga PL | 18 g | 60 min | 9.6 % |
| Aroma (end of boil) | lunga | 15 g | 15 min | 9.6 % |
| Aroma (end of boil) | Saaz | 87 g | 1 min | 3.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 200 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------------|--------|-----------|----------|
| Fining | WhirlFloc | 1.25 g | Boil | 12 min |
| Other | Pożywka dla drożdży | 1.5 g | Boil | 10 min |
| Other | Witamina C | 1.5 g | Secondary | 7 day(s) |