

Al pilsano czeski

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **31**
- SRM **4**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **0.5 %**
- Size with trub loss **36.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **7 %/h**
- Boil size **40.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **25.9 liter(s)**
- Total mash volume **32.9 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **25.9 liter(s)** of strike water to **68.8C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **21.9 liter(s)** of **76C** water or to achieve **40.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	1 kg (14.3%)	79 %	16
Grain	Viking Pilsner malt	5 kg (71.4%)	82 %	4
Grain	Weyermann - Carapils	1 kg (14.3%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	27 g	60 min	8 %
Boil	Saaz (Czech Republic)	50 g	60 min	3.2 %
Whirlpool	Saaz (Czech Republic)	50 g	20 min	3.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	22 g	Fermentis

Notes

- Bardzo dobre
Dec 2, 2024, 12:46 AM