

# Cesky PILS

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **28**
- SRM **4**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **35 min**
- Temp **72 C**, Time **25 min**
- Temp **79 C**, Time **15 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **35 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **15 min** at **79C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Pilzneński           | 4 kg (80%)   | 81 %  | 4   |
| Grain | Weyermann - Carapils | 0.5 kg (10%) | 78 %  | 4   |
| Grain | Strzegom Wiedeński   | 0.5 kg (10%) | 79 %  | 10  |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Saaz (Czech Republic) | 40 g   | 60 min | 4.5 %      |
| Boil    | hallertau mittelfruh  | 30 g   | 20 min | 4.1 %      |

## Yeasts

| Name               | Type  | Form | Amount | Laboratory |
|--------------------|-------|------|--------|------------|
| bavarian lager m76 | Lager | Dry  | 11.5 g | ---        |