

Czech / NZ Pils

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **49**
- SRM **3.5**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **5 %**
- Size with trub loss **37.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **45.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **25.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **28.5 liter(s)** of **76C** water or to achieve **45.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	8.5 kg (100%)	82 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Saaz (Czech Republic)	30 g	30 min	4.9 %
Boil	Saaz (Czech Republic)	60 g	60 min	4.9 %
Boil	Saaz (Czech Republic)	50 g	30 min	4.9 %
Boil	Blues	40 g	15 min	5.1 %
Boil	Saaz (Czech Republic)	50 g	10 min	4.9 %
Dry Hop	Nectaron	50 g	3 day(s)	10.5 %
Dry Hop	Nectaron cryo	25 g	3 day(s)	26.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	75 ml	Fermentis
Scientist	Lager	Slant	75 ml	---

Notes

- Piwo podzielone na 2 keg juniory, do jednego dodatek Nectaron na zimno
Woda 49L w sumie
Zacieranie 35L -> RO 30L, kran 5L -> 3ml kwas mlekowy
Wysładzanie 14L -> 12L RO, kran 2L -> 1ml kwas mlekowy
Apr 10, 2025, 3:33 PM