

Czech Pils

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **40**
- SRM **5.8**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **10 min** at **75C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | PALE ALE/PILS | 4.5 kg (78.9%) | 75 % | 5 |
| Grain | Monachijski typ1 | 1 kg (17.5%) | 75 % | 20 |
| Grain | Viking Caramel 50 | 0.2 kg (3.5%) | 75 % | 66 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Perle | 45 g | 60 min | 5.5 % |
| Boil | Saaz | 30 g | 30 min | 4 % |
| Boil | Saaz | 30 g | 20 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------|-------|--------|--------|------------------|
| Bohemska rapsodia | Lager | Liquid | 200 ml | Fermentum Mobile |