

# Czech Pils Progres

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **36**
- SRM **4.3**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Steps

- Temp **54 C**, Time **5 min**
- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **13.8 liter(s)** of strike water to **59.7C**
- Add grains
- Keep mash **5 min** at **54C**
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.3 kg (71.7%)	82 %	4
Grain	Weyermann - Vienna Malt	1 kg (21.7%)	81 %	8
Grain	Weyermann - Carapils	0.3 kg (6.5%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	10 g	60 min	13.3 %
Boil	Saaz (Czech Republic)	25 g	30 min	4.5 %
Boil	Saaz (Czech Republic)	20 g	15 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	25 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand Diamond lager	Lager	Slant	200 ml	---

## Notes

- Woda RO:kran  
zacieranie 16.5L - kwas mlekowy 2 ml  
wysładzanie 10L - kwas mlwkowy 3 ml  
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