

# Czech Pils V.2 - Lager

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **31**
- SRM **3.9**
- Style **German Pilsner (Pils)**

## 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 **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **54 C**, Time **5 min**
- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **59.7C**
- Add grains
- Keep mash **5 min** at **54C**
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	4 kg (75.5%)	80 %	4
Grain	BESTMALZ - Best Pilsen	1 kg (18.9%)	80.5 %	4
Grain	Bestmalz Carmel Pils	0.3 kg (5.7%)	75 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	30 min	13 %
Boil	Saaz (Czech Republic)	25 g	30 min	4.7 %
Boil	Saaz (Czech Republic)	25 g	15 min	4.7 %
Aroma (end of boil)	Saaz (Czech Republic)	50 g	5 min	4.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
w34/70	Lager	Slant	100 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc	1 g	Boil	10 min