

# Czeski pils

- Gravity **11.4 BLG**
- ABV ---
- IBU **28**
- SRM **4**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **63 C**, Time **15 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **15 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.8 kg (95%)	81 %	4
Grain	Strzegom Monachijski typ I	0.2 kg (5%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	80 min	13.5 %
Boil	Saaz (Czech Republic)	15 g	60 min	4.5 %
Boil	Saaz (Czech Republic)	15 g	10 min	4.5 %
Boil	Saaz (Czech Republic)	20 g	0 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
W34/70	Lager	Dry	11.5 g	fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	mech	7 g	Boil	15 min