

# Czeski pils

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **44**
- SRM **4.3**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **12 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **18.7 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**
- Temp **52 C**, Time **10 min**

## Mash step by step

- Heat up **14.6 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.2 kg (76.9%)	80 %	4
Grain	Strzegom Monachijski typ I	0.96 kg (23.1%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	32 g	60 min	4.6 %
Boil	Lublin (Lubelski)	32 g	15 min	4.6 %
Boil	Magnum	32 g	10 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale W34/70	Lager	Dry	16 g	Fermentis