

# Czeski Pils

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **22**
- SRM **3.8**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **24.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **75C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (88.9%)	82 %	4
Grain	BESTMALZ - Best Vienna	0.5 kg (11.1%)	80.5 %	9

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	32 g	60 min	4.3 %
Boil	Saaz (Czech Republic)	25 g	10 min	3.2 %
Aroma (end of boil)	Saaz (Czech Republic)	15 g	15 min	3.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand Diamond Lager	Lager	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	whirlflock	1 g	Boil	15 min

Other	Pożywka Wyeast	4 g	Boil	15 min
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## Notes

- Mięka woda z CKZ  
*Apr 20, 2024, 3:03 PM*