

# czeski pils Holi

- Gravity **11.9 BLG**
- ABV ---
- IBU **33**
- SRM **3.9**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **54.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **40 liter(s)**
- Total mash volume **50 liter(s)**

## Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **45 min**

## Mash step by step

- Heat up **40 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **45 min** at **72C**
- Sparge using **24.7 liter(s)** of **76C** water or to achieve **54.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	9 kg (90%)	80 %	4
Grain	Monachijski	0.6 kg (6%)	80 %	16
Grain	Weyermann - Carapils	0.3 kg (3%)	78 %	4
Grain	zakwaszający	0.1 kg (1%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	40 g	80 min	9 %
Boil	Saaz (Czech Republic)	50 g	80 min	2.5 %
Boil	Saaz (Czech Republic)	50 g	20 min	2.5 %
Aroma (end of boil)	Saaz (Czech Republic)	50 g	5 min	2.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
sewlager	Lager	Dry	33 g	---