

# czeski pils Holi

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **34**
- SRM **3.7**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **90 liter(s)**
- Trub loss **5 %**
- Size with trub loss **94.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **116.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **61.1 liter(s)**
- Total mash volume **80.2 liter(s)**

## Steps

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

## Mash step by step

- Heat up **61.1 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **45 min** at **72C**
- Sparge using **74.3 liter(s)** of **76C** water or to achieve **116.3 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński  | 17 kg (89%)   | 80 %  | 4   |
| Grain | Monachijski          | 1.2 kg (6.3%) | 80 %  | 16  |
| Grain | Weyermann - Carapils | 0.7 kg (3.7%) | 78 %  | 4   |
| Grain | zakwaszający         | 0.2 kg (1%)   | 80 %  | 5   |

## Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Premiant              | 130 g  | 80 min | 7.9 %      |
| Boil                | Saaz (Czech Republic) | 0 g    | 80 min | 2.5 %      |
| Boil                | Saaz (Czech Republic) | 100 g  | 20 min | 2.5 %      |
| Aroma (end of boil) | Saaz (Czech Republic) | 100 g  | 5 min  | 2.5 %      |

## Yeasts

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