

Czeski pils světlé výčepní pivo

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **20**
- SRM **3.1**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss --- %
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.1 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **11.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **22 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 3 kg (89.6%) | 81 % | 4 |
| Grain | Weyermann - Carapils | 0.25 kg (7.5%) | 78 % | 4 |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (3%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Simcoe | 2 g | 60 min | 13.3 % |
| Boil | saaz | 20 g | 30 min | 3.8 % |
| Boil | saaz | 40 g | 10 min | 3.8 % |
| Boil | saaz | 40 g | 1 min | 3.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 22 g | Fermentis |