

# Czeski Pils v2

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **39**
- SRM **4.3**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **64 C**, Time **15 min**
- Temp **72 C**, Time **45 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **15 min** at **64C**
- Keep mash **45 min** at **72C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.2 kg (85.7%)	82 %	4
Grain	caram	0.5 kg (10.2%)	78 %	4
Grain	Acid Malt	0.1 kg (2%)	58.7 %	6
Grain	BESTMALZ - Best Melanoidin	0.1 kg (2%)	75 %	71

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Rubin	25 g	60 min	9 %
Boil	Saaz (Czech Republic)	25 g	30 min	4 %
Boil	Saaz (Czech Republic)	25 g	15 min	4 %
Aroma (end of boil)	Saaz (Czech Republic)	25 g	0 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
wyeast - munich lager	Lager	Liquid	2000 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Fining	whirfloc	0.5 g	Boil	20 min