

Czeski pils v2018

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **36**
- SRM **3.8**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **30.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|---------------|-------|-----|
| Grain | Pilzneński | 5 kg (90.9%) | 81 % | 4 |
| Grain | Strzegom Wiedeński | 0.5 kg (9.1%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Premiant | 50 g | 70 min | 6.6 % |
| Boil | Saaz (Czech Republic) | 20 g | 10 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 10 g | 0 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|---------|------------------|
| FM30 Bohemska rapsodia | Lager | Liquid | 1200 ml | Fermentum Mobile |

Notes

- Warka popełniona 11.01, liczyłem na wydajność 75% wyszła przeszło 90% i końcowe blg w granicach 15blg

dolane ok 4, 5L wody plus starter, ledwie wiadro zmieściło, fermentacja w ok 7-8C.
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