

# Czeski Pils

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- Gravity **12.1 BLG**
- ABV ---
- IBU **41**
- SRM **5.8**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.4 liter(s)**

## Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **25.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.2 kg (80.8%)	81 %	4
Grain	Strzegom Monachijski typ I	1 kg (19.2%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Agnus	30 g	60 min	11 %
Aroma (end of boil)	Sladek	5 g	10 min	6 %
Aroma (end of boil)	Premiant	5 g	10 min	8 %
Aroma (end of boil)	Premiant	5 g	5 min	8 %
Aroma (end of boil)	Sladek	5 g	5 min	6 %