

czeski pilsner

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **23**
- SRM **4.2**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **89 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

Steps

- Temp **38 C**, Time **20 min**
- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**
- Temp **100 C**, Time **60 min**

Mash step by step

- Heat up **16.4 liter(s)** of strike water to **40.6C**
- Add grains
- Keep mash **20 min** at **38C**
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Keep mash **60 min** at **100C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------------------|----------------|-------|-----|
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 4.5 kg (95.7%) | 80 % | 4 |
| Grain | Biscuit Malt | 0.2 kg (4.3%) | 79 % | 50 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Magnum | 30 g | 60 min | 5 % |
| Boil | Lublin (Lubelski) | 30 g | 10 min | 6 % |
| Boil | Hallertau | 10 g | 5 min | 5.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|-------|-------|---------|------------|
| gęstwa z pilsa | Lager | Slant | 1000 ml | --- |