

Czeski Pilsner

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **25**
- SRM **4.1**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.3 kg (75%)	81 %	4
Grain	Briess - Carapils Malt	0.4 kg (9.1%)	74 %	3
Grain	Monachijski	0.7 kg (15.9%)	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	20 g	60 min	6.1 %
Boil	sazz	50 g	10 min	3.5 %
Boil	sazz	50 g	5 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	250 ml	---

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	10 g	Boil	10 min