

# Mazurek - Czeski Pils

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **26**
- SRM **3.8**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **19.6 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **52 C**, Time **20 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **19.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	1 kg (25%)	81 %	2
Grain	Weyermann - Pilsner Malt	3 kg (75%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	40 g	60 min	3.5 %
Boil	Saaz (Czech Republic)	10 g	20 min	3.5 %
Aroma (end of boil)	Saaz (Czech Republic)	10 g	5 min	3.5 %
Dry Hop	Saaz (Czech Republic)	30 g	3 day(s)	3.08 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11 g	Fermentis