

# Paweł Czech Pils

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **32**
- SRM **7**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **3 %**
- Size with trub loss **27.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **20.5 liter(s)** of **76C** water or to achieve **33.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Rahr - Pale Ale Malt	3 kg (46.2%)	79 %	15
Grain	Monachijski	2 kg (30.8%)	80 %	16
Grain	Pilzneński	1 kg (15.4%)	81 %	4
Grain	Cara-Pils/Dextrine	0.5 kg (7.7%)	72 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	8.8 %
Boil	Hallertau Blanc	20 g	15 min	8.4 %
Boil	sazz	20 g	15 min	3.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
34/70	Lager	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	mech iralndzki	10 g	Boil	10 min