

## pils czeski

---

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **72**
- SRM **4.1**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.6 liter(s)**

### Steps

- Temp **52 C**, Time **5 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**

### Mash step by step

- Heat up **17 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.6 kg (63.7%)	80 %	4
Grain	Strzegom Monachijski typ I	0.65 kg (11.5%)	79 %	16
Grain	Pszeniczny	0.3 kg (5.3%)	85 %	4
Grain	Viking Pale Ale malt	1.1 kg (19.5%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	50 g	120 min	4.5 %
Boil	lunga	30 g	100 min	11 %
Boil	Saaz (Czech Republic)	50 g	30 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	50 g	1 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

Saflager S-23	Lager	Dry	12 g	Fermentis Division of S.I.Lesaffre
---------------	-------	-----	------	---------------------------------------