

# Pils Czeski

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **29**
- SRM **5**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **73 C**, Time **20 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **73C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (85.7%)	82 %	4
Grain	Strzegom Karmel 30	0.5 kg (14.3%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	20 g	60 min	4.5 %
Boil	Premiant	10 g	50 min	8 %
Aroma (end of boil)	Saaz (Czech Republic)	10 g	5 min	4.5 %
Aroma (end of boil)	Premiant	10 g	5 min	8 %

## Yeasts

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