

## Pils Czeski (Bohemian Pils)

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **36**
- SRM **4.9**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **34.3 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

### Steps

- Temp **55 C**, Time **10 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **20 min**

### Mash step by step

- Heat up **23.1 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **20 min** at **76C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **34.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6 kg (77.9%)	80 %	4
Grain	Monachijski	1.3 kg (16.9%)	80 %	16
Grain	Weyermann - Carapils	0.4 kg (5.2%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	50 g	40 min	7.1 %
Boil	Saaz (Czech Republic)	25 g	40 min	4.5 %
Boil	Saaz (Czech Republic)	15 g	10 min	4.5 %
Boil	Saaz (Czech Republic)	25 g	0 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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FM30 Bohemska rapsodia	Lager	Liquid	100 ml	Fermentum Mobile
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### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	10 g	Boil	15 min
Fining	whirflock	5 g	Boil	10 min