

# Pils czeski na PaleAle

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **38**
- SRM **3.7**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **16.4 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **21.4 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield  | EBC |
|-------|---------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Bestt Pale Ale | 4 kg (85.1%)   | 80.5 % | 6   |
| Grain | Bestmalz Carmel Pils      | 0.7 kg (14.9%) | 75 %   | 5   |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | lunga                 | 30 g   | 45 min | 11 %       |
| Boil    | Saaz (Czech Republic) | 50 g   | 10 min | 4.5 %      |
| Boil    | Saaz (Czech Republic) | 50 g   | 0 min  | 4.5 %      |

## Yeasts

| Name                         | Type  | Form   | Amount | Laboratory |
|------------------------------|-------|--------|--------|------------|
| WLP800 - Pilsner Lager Yeast | Lager | Liquid | 40 ml  | White Labs |