

Pils czeski Tradition - 12blg

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **33**
- SRM **4**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **28.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **50 C**, Time **0 min**
- Temp **54 C**, Time **10 min**
- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **0 min** at **50C**
- Keep mash **10 min** at **54C**
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **72C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|--------------|-------|-----|
| Grain | Pilzneński | 4.2 kg (84%) | 81 % | 4 |
| Grain | Monachijski | 0.4 kg (8%) | 80 % | 16 |
| Grain | Briess - Carapils Malt | 0.4 kg (8%) | 74 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil | Hallertau Tradition | 35 g | 60 min | 5 % |
| Boil | Hallertau Tradition | 25 g | 30 min | 5 % |
| Boil | Tradition | 20 g | 10 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|-------|------|--------|------------|
| Gozdawa - Czech Pilsner | Lager | Dry | 10 g | Gozdawa |