

Pils czeski v2

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **41**
- SRM **3.6**
- 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 **16.8 liter(s)**
- Total mash volume **21.6 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 **16.8 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 **21.1 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 4 kg (83.3%) | 81 % | 5 |
| Grain | Monachijski | 0.25 kg (5.2%) | 80 % | 16 |
| Grain | Weyermann - Carapils | 0.5 kg (10.4%) | 78 % | 4 |
| Grain | Bestmalz zakwaszający | 0.05 kg (1%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | lunga | 30 g | 60 min | 10.3 % |
| Boil | Saaz (Czech Republic) | 25 g | 15 min | 4.7 % |
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Yeasts

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

Notes

- Zacieranie dekokcyjne jednowarowe

1. podgrzewamy do 66°C - 10 minut
2. odbieramy 1/3 dekoktu - dekokt podgrzewamy do 72°C i trzymamy 15 minut
główny zacier utrzymujemy przy 62-64°C
3. zagotowujemy dekokt, gotujemy 15-20min
4. dodajemy dekokt do zacieru głównego, ustalamy temp na 72°C - 30 min
5. Mash out 76-78°C
7. wysładzanie

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