

## Pils czeski - saaz

- Gravity **10.2 BLG**
- ABV ---
- IBU **24**
- SRM **4**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **19.6 liter(s)**

### Steps

- Temp **55 C**, Time **10 min**
- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **20 min**
- Temp **100 C**, Time **15 min**
- Temp **72 C**, Time **25 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **15.2 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **20 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Keep mash **15 min** at **100C**
- Sparge using **20.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

| Type  | Name                         | Amount         | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński          | 3.5 kg (80.5%) | 80 %  | 4   |
| Grain | Strzegom Monachijski typ I   | 0.5 kg (11.5%) | 79 %  | 14  |
| Grain | Briess - 2 Row Carapils Malt | 0.25 kg (5.7%) | 75 %  | 4   |
| Grain | zakwaszający                 | 0.1 kg (2.3%)  | --- % | --- |

### Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Magnum                | 10 g   | 80 min | 13.5 %     |
| Boil    | Saaz (Czech Republic) | 15 g   | 60 min | 4.5 %      |
| Boil    | Saaz (Czech Republic) | 15 g   | 10 min | 4.5 %      |
| Boil    | Saaz (Czech Republic) | 20 g   | 0 min  | 4.5 %      |

## Yeasts

| Name           | Type  | Form | Amount | Laboratory |
|----------------|-------|------|--------|------------|
| Brewferm Lager | Lager | Dry  | 12 g   | ---        |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Mech Irlandzki | 7 g    | Boil    | 15 min |

## Notes

- Fermentacja burzliwa - 10°C - 18 dni  
Lagerowanie - 0-2°C - 20 dni  
Leżakowanie - 2-4°C - około 4 miesiące  
*Oct 4, 2015, 10:59 PM*
- - 55°C - 10min  
- 63°C - 20min  
- Odebrana 1/3 zacieru  
- 72°C - 20 min. dekoka  
- 100°C - 15 min dekoka  
- 72°C - 25 min  
- 76°C - 5 min  
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