

## #157 Czeski Pils

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **43**
- SRM **4.7**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13.5 liter(s)**
- Boil time **75 min**
- Evaporation rate **16 %/h**
- Boil size **17.8 liter(s)**

### Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **4.8 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **21.2 liter(s)**

### Steps

- Temp **66 C**, Time **28 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

### Mash step by step

- Heat up **17.5 liter(s)** of strike water to **70.8C**
- Add grains
- Keep mash **28 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **4 liter(s)** of **76C** water or to achieve **17.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.5 kg (68.5%)	82 %	4
Grain	Weyermann - Carapils	0.6 kg (16.4%)	78 %	4
Grain	Strzegom Monachijski typ I	0.4 kg (11%)	79 %	16
Grain	Weyermann - Acidulated Malt	0.15 kg (4.1%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga PL	18 g	60 min	9.6 %
Aroma (end of boil)	lunga	15 g	15 min	9.6 %
Aroma (end of boil)	Saaz	87 g	1 min	3.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	200 ml	---

### Extras

Type	Name	Amount	Use for	Time
Fining	WhirlFloc	1.25 g	Boil	12 min
Other	Pożywka dla drożdży	1.5 g	Boil	10 min
Other	Witamina C	1.5 g	Secondary	7 day(s)