

# BCh Czeski Pilsner

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **34**
- SRM **4.2**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 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 **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	4 kg (80%)	81 %	4
Grain	Monachijski	0.5 kg (10%)	80 %	16
Grain	Weyermann - Carapils	0.5 kg (10%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	20 g	60 min	5.5 %
Boil	Saaz (Czech Republic)	20 g	60 min	4.5 %
Aroma (end of boil)	Tradition	10 g	30 min	5.5 %
Aroma (end of boil)	Saaz (Czech Republic)	10 g	30 min	4.5 %
Aroma (end of boil)	Tradition	10 g	10 min	5.5 %
Aroma (end of boil)	Saaz (Czech Republic)	10 g	10 min	4.5 %
Dry Hop	Tradition	10 g	5 day(s)	5.5 %

Dry Hop	Saaz (Czech Republic)	10 g	5 day(s)	4.5 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	11 g	Fermentis Division of S.I.Lesaffre