

# Czech Pils

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **36**
- SRM **2.5**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **23.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **23.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	4 kg (100%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	20 g	60 min	7.1 %
Boil	Saaz (Czech Republic)	25 g	30 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	25 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP802 - Czech Budejovice Lager Yeast	Lager	Liquid	100 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc	10 g	Boil	5 min

## Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Woda RO:kran 1:1  
Zacieranie 14.3L - 2 ml kwas mlekowy  
Wystadzanie 12.7L - 3 ml kwas mlekowy  
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