

Czech Pils

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **45**
- SRM **3.8**
- 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 **13 %/h**
- Boil size **26.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.8 liter(s) / kg**
- Mash size **25.9 liter(s)**
- Total mash volume **31.3 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **25.9 liter(s)** of strike water to **68.6C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 5 kg (92.6%) | 82 % | 4 |
| Grain | Weyermann - Carapils | 0.4 kg (7.4%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Pałacowy | 28.4 g | 60 min | 8.5 % |
| Boil | Topaz | 10 g | 60 min | 17.6 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 100 g | 0 min | 4.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 34.5 g | Fermentis |