

Czech Pils CKPD 24

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **38**
- SRM **3.4**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **22.2 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5.5 kg (91.7%)	82 %	4
Grain	Weyermann - Carapils	0.2 kg (3.3%)	78 %	4
Grain	Bestmalz - Chit Malt	0.3 kg (5%)	50 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	80 min	6.3 %
Boil	Saaz (Czech Republic) MX	40 g	30 min	3 %
Boil	Saaz (Czech Republic) MX	35 g	15 min	3 %
Boil	Saaz (Czech Republic) MX	15 g	10 min	3 %
Whirlpool	Lublin (Lubelski)	50 g	15 min	4 %
Boil	Saaz (Czech Republic) MX	15 g	60 min	3 %

Yeasts

Name	Type	Form	Amount	Laboratory
novalager	Lager	Slant	200 ml	---

Notes

- Woda modyfikowana:
zacieranie 20 RO + 2L kranówka -> kwas mlekowy 3ml
wysładzanie 15 RO + 2.5L kranówka -> kwas mlekowy 3ml
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