

Czech Pils V.2 - Lager

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **34**
- SRM **3.7**
- Style **German Pilsner (Pils)**

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 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **54 C**, Time **5 min**
- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **59.7C**
- Add grains
- Keep mash **5 min** at **54C**
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	4 kg (80%)	80 %	4
Grain	BESTMALZ - Best Pilsen	0.7 kg (14%)	80.5 %	4
Grain	Bestmalz Carmel Pils	0.3 kg (6%)	75 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	40 min	13 %
Boil	Saaz (Czech Republic)	25 g	30 min	4.7 %
Boil	Saaz (Czech Republic)	25 g	15 min	4.7 %
Aroma (end of boil)	Saaz (Czech Republic)	50 g	5 min	4.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
w34/70	Lager	Slant	100 ml	---

Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc	1 g	Boil	10 min

Notes

- Woda RO:kran 1:1
do zacierania kwas mlekowy 17L - 4ml
do wysładzania kwas mlekowy 12.5 L - 5 ml
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