

# 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®<br>2,5-4,5 EBC<br>Weyermann | 4 kg (80%)   | 80 %   | 4   |
| Grain | BESTMALZ - Best<br>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<br>Republic) | 25 g   | 30 min | 4.7 %      |
| Boil                | Saaz (Czech<br>Republic) | 25 g   | 15 min | 4.7 %      |
| Aroma (end of boil) | Saaz (Czech<br>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 wyśładzania kwas mlekowy 12.5 L - 5 ml  
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