

# Czech Pilsner

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **41**
- SRM **4.2**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                                  | Amount         | Yield  | EBC |
|-------|---------------------------------------|----------------|--------|-----|
| Grain | Castle Malting - Pilsneński 6-rzędowy | 2.2 kg (46.8%) | 80 %   | 5   |
| Grain | BESTMALZ - Best Pilsen                | 1.3 kg (27.7%) | 80.5 % | 4   |
| Grain | BESTMALZ - Best Vienna                | 1 kg (21.3%)   | 80.5 % | 9   |
| Grain | Strzegom Pszeniczny                   | 0.2 kg (4.3%)  | 81 %   | 10  |

## Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Marynka               | 35 g   | 70 min | 8.8 %      |
| Aroma (end of boil) | Saaz (Czech Republic) | 20 g   | 5 min  | 4.5 %      |
| Whirlpool           | Saaz (Czech Republic) | 30 g   | 20 min | 4.5 %      |
| Whirlpool           | Saaz (Czech Republic) | 20 g   | 10 min | 4.5 %      |