

# czeski pils

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **50**
- SRM **4**
- 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 **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.3 liter(s)**

## Steps

- Temp **52 C**, Time **5 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **56.9C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **75C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.6 kg (84.7%)	80 %	4
Grain	Strzegom Monachijski typ I	0.65 kg (15.3%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	50 g	120 min	4.5 %
Boil	Saaz (Czech Republic)	50 g	30 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	50 g	1 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis