

# czeski pils

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **38**
- SRM **4.2**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **10 %**
- Size with trub loss **29.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **36.3 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **65 C**, Time **35 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **35 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **24.3 liter(s)** of **76C** water or to achieve **36.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Munich Malt	1 kg (16.7%)	78 %	18
Grain	Viking Pilsner malt	5 kg (83.3%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	100 g	60 min	3.27 %
Boil	Saaz (Czech Republic)	50 g	5 min	3.27 %
Boil	Saaz (Czech Republic)	50 g	30 min	3.27 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Liquid	100 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	5 g	Boil	10 min

## Notes

- test  
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