

# Czeski Pils

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **29**
- SRM **3.5**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **9.8 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (92.3%)	82 %	4
Grain	Weyermann - Carapils	0.25 kg (7.7%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	18 g	90 min	4.5 %
Boil	Saaz (Czech Republic)	25 g	25 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	25 g	3 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand Diamond Lager	Lager	Dry	22 g	Lallemand

## Notes

- Zacieranie i wysładzanie:
  1. Piwo na zdeminielizowanej wodzie

Fermentacja i lagerowanie:

1. Fermentacja burzliwa przez 14 dni w temp. 10 st. C
2. Podnieść temp. do 13-14 st. C na 24h
3. Zdekantować i schłodzić do temp. bliskiej 0 st. C
4. Przechowywać w temp. bliskiej 0 st. C przez 4 tyg.

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