

Czeski Pils

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **22**
- SRM **3.8**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **24.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **75C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | Viking Pilsner malt | 4 kg (88.9%) | 82 % | 4 |
| Grain | BESTMALZ - Best Vienna | 0.5 kg (11.1%) | 80.5 % | 9 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 32 g | 60 min | 4.3 % |
| Boil | Saaz (Czech Republic) | 25 g | 10 min | 3.2 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 15 g | 15 min | 3.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|-------|------|--------|------------|
| Lallemand Diamond Lager | Lager | Dry | 11 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|--------|
| Fining | whirlflock | 1 g | Boil | 15 min |

| | | | | |
|-------|----------------|-----|------|--------|
| Other | Pożywka Wyeast | 4 g | Boil | 15 min |
|-------|----------------|-----|------|--------|

Notes

- Mięka woda z CKZ
Apr 20, 2024, 3:03 PM