

# Czeski Pils

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **41**
- SRM **3.5**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.5 kg (100%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Saaz (Czech Republic)	10 g	60 min	3 %
Boil	Saaz (Czech Republic)	35 g	60 min	3 %
Boil	Saaz (Czech Republic)	30 g	45 min	3 %
Boil	Saaz (Czech Republic)	20 g	30 min	3 %
Aroma (end of boil)	Saaz (Czech Republic)	10 g	5 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 2278 Czech Pils	Lager	Liquid	50 ml	Wyeast Labs

## Notes

- Woda 24.3L bez wyśładzania 3 ml kwas mlekowy

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Woda RO - 22L  
Woda kran - 2L  
*Oct 12, 2024, 9:32 AM*