

# czeski pils IV

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **49**
- SRM **3.8**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **2 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **31.1 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 **51 C**, Time **17 min**
- Temp **62 C**, Time **10 min**
- Temp **72 C**, Time **40 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **56.2C**
- Add grains
- Keep mash **17 min** at **51C**
- Keep mash **10 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.5 kg (91.7%)	81 %	4
Grain	Bestmalz Carmel Pils	0.5 kg (8.3%)	75 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Premiant	43 g	120 min	6.1 %
Boil	Premiant	20 g	60 min	6.6 %
Boil	Saaz (Czech Republic)	30 g	20 min	4 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	0 min	4 %
Boil	Saaz (Czech Republic)	10 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Czech Pils	Lager	Liquid	150 ml	Wyeast Labs