

# Czeski Pils

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- Gravity **12.1 BLG**
- ABV ---
- IBU **41**
- SRM **5.8**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.4 liter(s)**

## Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **25.4 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pilzneński                 | 4.2 kg (80.8%) | 81 %  | 4   |
| Grain | Strzegom Monachijski typ I | 1 kg (19.2%)   | 79 %  | 16  |

## Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Agnus    | 30 g   | 60 min | 11 %       |
| Aroma (end of boil) | Sladek   | 5 g    | 10 min | 6 %        |
| Aroma (end of boil) | Premiant | 5 g    | 10 min | 8 %        |
| Aroma (end of boil) | Premiant | 5 g    | 5 min  | 8 %        |
| Aroma (end of boil) | Sladek   | 5 g    | 5 min  | 6 %        |