

# czeski pilss

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **34**
- SRM **4.2**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **31.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt pilzneński	6 kg (85.7%)	82 %	4
Grain	Płatki owsiane	0.5 kg (7.1%)	60 %	3
Grain	Strzegom Wiedeński	0.5 kg (7.1%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	40 g	60 min	8 %
Aroma (end of boil)	Saaz (Czech Republic)	35 g	5 min	4.5 %
Aroma (end of boil)	Premiant	35 g	5 min	7.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	23 g	---

## Extras

Type	Name	Amount	Use for	Time
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Fining	whirlfloc	1.25 g	Boil	10 min
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