

# czeski pilss

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **32**
- SRM **4**
- 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 **2.8 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **24.7 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 **18.2 liter(s)** of strike water to **57.7C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Sparge using **20.2 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	5 kg (76.9%)	82 %	4
Grain	BESTMALZ -pszeniczny Best Heidelberg Wheat Malt	0.5 kg (7.7%)	82 %	3
Grain	płatki jęczmienne	0.5 kg (7.7%)	60 %	4
Grain	Strzegom Wiedeński	0.5 kg (7.7%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	11.5 %
Aroma (end of boil)	Saaz (Czech Republic)	35 g	5 min	4.7 %
Aroma (end of boil)	Premiant	30 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
Fining	whirlfloc	1.25 g	Boil	10 min