

# Czeski Pilsner

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **64**
- SRM **3.6**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **1 %**
- Size with trub loss **23.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **1 %/h**
- Boil size **25.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **50 C**, Time **1 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **1 min** at **50C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (83.3%)	81 %	4
Grain	Weyermann - Carapils	0.5 kg (10.4%)	78 %	4
Grain	Monachijski	0.3 kg (6.3%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Polaris	30 g	60 min	19 %
Boil	Saaz (Czech Republic)	100 g	1 min	4.5 %
Boil	Polaris	70 g	1 min	19 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis