

# Host a ryba třetí den smrdí - Czeski Pils

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **35**
- SRM **4.1**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **14.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **30 min** at **72C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński           | 3.5 kg (70.7%) | 81 %  | 4   |
| Grain | Strzegom Wiedeński   | 1 kg (20.2%)   | 79 %  | 10  |
| Grain | Weyermann - Carapils | 0.25 kg (5.1%) | 78 %  | 4   |
| Sugar | Maltodekstryna       | 0.2 kg (4%)    | 100 % | 0   |

## Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Premiant | 20 g   | 60 min | 8.5 %      |
| Boil                | Premiant | 15 g   | 20 min | 8.5 %      |
| Aroma (end of boil) | Premiant | 18 g   | 10 min | 8.5 %      |
| Whirlpool           | Premiant | 15 g   | 10 min | 8.5 %      |

## Yeasts

| Name             | Type  | Form  | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 250 ml | Fermentis  |

## Notes

- Dekokcja jednowarowa z 72 na 78.  
*Sep 26, 2023, 9:28 AM*