

## Pils czeski v3

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- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **41**
- SRM **3.6**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **21.4 liter(s)**

### Steps

- Temp **52 C**, Time **10 min**
- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **16.6 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **21.3 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	4 kg (84.2%)	81 %	5
Grain	Monachijski	0.25 kg (5.3%)	80 %	16
Grain	Weyermann - Carapils	0.5 kg (10.5%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	10.3 %
Boil	Saaz (Czech Republic)	40 g	15 min	4.7 %
Whirlpool	Saaz (Czech Republic)	60 g	15 min	4.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP800 - Pilsner Lager Yeast	Lager	Liquid	40 ml	White Labs

## Notes

- 1. podgrzewamy do 67°C - 30 minut
- 2. odbieramy 1/3 dekoktu - dekokt podgrzewamy do 72°C i trzymamy 15 minut  
główny zacier utrzymujemy przy 62-64°C
- 3. zagotowujemy dekokt, gotujemy 15-20min
- 4. dodajemy dekokt do zacieru głównego, ustalamy temp na 72°C - 30 min
- 5. Mash out 76-78°C
- 7. wysładzanie

chmiel Saaz na  
*Feb 8, 2025, 12:33 PM*