

# Pils czeski

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **41**
- SRM **3.6**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **16.6 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **12.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (84.1%)	81 %	4
Grain	Strzegom Monachijski typ I	0.33 kg (7.9%)	79 %	16
Grain	Weyermann - Carapils	0.33 kg (7.9%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Boil	Saaz (Czech Republic)	20 g	30 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	25 g	10 min	4.5 %
Dry Hop	Saaz (Czech Republic)	60 g	5 day(s)	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Slant	100 ml	Fermentum Mobile