

## Pilsner czeski v3

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- Gravity **12.4 BLG**
- ABV ---
- IBU **41**
- SRM **4.8**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **15 %**
- Size with trub loss **23 liter(s)**
- Boil time **90 min**
- Evaporation rate **6 %/h**
- Boil size **27.5 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.3 liter(s)**

### Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **45 min**

### Mash step by step

- Heat up **20 liter(s)** of strike water to **68.6C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **45 min** at **72C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Premium Weyermann	3.5 kg (56%)	82.23 %	2.3
Grain	Pilzneński klepiskowy Weyermann	1 kg (16%)	79 %	4
Grain	Karmelowy Carapils/Carafoam Weyermann	1 kg (16%)	75 %	4
Grain	Karmelowy Carahell Weyermann	0.5 kg (8%)	75.74 %	26
Grain	Zakwaszający Weyermann	0.25 kg (4%)	65.2 %	7

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz Żatecki granulát	33 g	60 min	4.12 %
Boil	Saaz Żatecki granulát	33 g	40 min	4.12 %
Boil	Saaz Żatecki granulát	33 g	20 min	4.12 %
Boil	Saaz Żatecki Late granulát	33 g	10 min	1.88 %

Boil	Saaz Żatecki Late granulát	33 g	5 min	1.88 %
Boil	Saaz Żatecki Late granulát	33 g	1 min	1.88 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-189	Lager	Dry	23 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	5 min