

## Czech Pils 2025 CKPD

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **49**
- SRM **4.2**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

### Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

### Mash step by step

- Heat up **9.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.5 kg (80.6%)	82 %	4
Grain	Strzegom Monachijski typ I	0.4 kg (12.9%)	79 %	16
Grain	Viking - Carabody	0.2 kg (6.5%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	25 g	60 min	4.9 %
Boil	Saaz (Czech Republic)	20 g	30 min	4.9 %
Boil	Saaz (Czech Republic)	20 g	15 min	4.9 %
Boil	Saaz (Czech Republic)	20 g	10 min	4.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 2278 Czech Pils	Lager	Slant	72.22 ml	Wyeast Labs

### Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- Woda 22L 20L RO + 2L kranowa  
kwas mlekowy 2 ml całość  
*Dec 31, 2024, 7:01 PM*