

# Czeski Pilzner

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **27**
- SRM **3.8**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **1 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **1 %/h**
- Boil size **14.1 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **7.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **14.1 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount       | Yield | EBC |
|-------|------------------------|--------------|-------|-----|
| Grain | Pilzneński             | 2 kg (80%)   | 81 %  | 4   |
| Grain | Briess - Pale Ale Malt | 0.3 kg (12%) | 80 %  | 7   |
| Grain | Monachijski            | 0.2 kg (8%)  | 80 %  | 16  |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Magnum                | 10 g   | 60 min | 12.1 %     |
| Boil    | Saaz (Czech Republic) | 15 g   | 10 min | 4.7 %      |

## Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry  | 6 g    | Fermentis  |