

## Pils czeski 12 CP

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **47**
- SRM **4.3**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **21.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **18.5 %/h**
- Boil size **25.8 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

### Steps

- Temp **52 C**, Time **5 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **75.6 C**, Time **5 min**

### Mash step by step

- Heat up **13.2 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **75.6C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.7 kg (84.1%)	81 %	4
Grain	Monachijski	0.7 kg (15.9%)	80 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	50 g	120 min	4.5 %
Boil	Saaz (Czech Republic)	50 g	30 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	50 g	1 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
BrewGO-01	Lager	Dry	21 g	Browin Sp. z o.o. Sp. K.

### Notes

- Link do oryginalnej receptury  
<https://drive.google.com/file/d/1z85zVnK23fwvGw4C9ut3oowBByur8KpX/view?usp=sharing>  
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