Czeski pils světlé výčepní pivo

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **20**
- SRM **3.1**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **--- %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.1 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **11.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **22 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	3 kg *(89.6%)*	81 %	4
Grain	Weyermann - Carapils	0.25 kg *(7.5%)*	78 %	4
Grain	Weyermann - Acidulated Malt	0.1 kg *(3%)*	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	2 g	60 min	13.3 %
Boil	saaz	20 g	30 min	3.8 %
Boil	saaz	40 g	10 min	3.8 %
Boil	saaz	40 g	1 min	3.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	22 g	Fermentis

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