Czeski Pils - przykładowa receptura

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **38**
- SRM **3.8**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **14.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	4.2 kg *(88.4%)*	81 %	4
Grain	Weyermann - Carapils	0.3 kg *(6.3%)*	78 %	4
Grain	Strzegom Monachijski typ I	0.25 kg *(5.3%)*	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	35 g	70 min	8 %
Boil	Saaz (Czech Republic)	20 g	15 min	4.7 %
Aroma (end of boil)	Saaz (Czech Republic)	40 g	1 min	4.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	23 g	Fermentis

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