

# Czeska 10

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **36**
- SRM **2.9**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **36 liter(s)**

## Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Steps

- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **13.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **26.8 liter(s)** of **76C** water or to achieve **36 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.1 kg (89.1%)	80 %	4
Grain	Viking Pale Ale malt Zero	0.5 kg (10.9%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	90 min	8.8 %
Boil	Saaz (Czech Republic)	40 g	20 min	3.5 %
Boil	Saaz (Czech Republic)	60 g	5 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
CP18	Lager	Dry	10 g	Gozdawa