

# czeski

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **25**
- SRM **5**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **46 liter(s)**
- Trub loss **1 %**
- Size with trub loss **46.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **53.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **30.2 liter(s)**
- Total mash volume **41.4 liter(s)**

## Steps

- Temp **52 C**, Time **15 min**
- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **30.2 liter(s)** of strike water to **57.9C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **50 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **34.7 liter(s)** of **76C** water or to achieve **53.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	9 kg (80.4%)	81 %	4
Grain	Monachijski	2 kg (17.9%)	80 %	16
Grain	Karmelowy Jasny 30EBC	0.2 kg (1.8%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	50 g	60 min	7.9 %
Boil	Saaz (Czech Republic)	40 g	20 min	3 %
Aroma (end of boil)	Saaz (Czech Republic)	50 g	10 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Liquid	40 ml	Fermentum Mobile