

Czeskie nr1

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **53**
- SRM **4**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **29.1 liter(s)**
- Total mash volume **37.4 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **40 min**
- Temp **73 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **29.1 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **63C**
- Keep mash **30 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **29.8 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pilzneński | 7.2 kg (86.7%) | 81 % | 4 |
| Grain | Monachijski | 0.8 kg (9.6%) | 80 % | 16 |
| Grain | Strzegom Karmel 30 | 0.3 kg (3.6%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Premiant | 70 g | 60 min | 8 % |
| Boil | Saaz (Czech Republic) | 30 g | 20 min | 4.5 % |
| Boil | Mosaic | 20 g | 20 min | 11 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 50 g | 10 min | 4.5 % |
| Aroma (end of boil) | Citra | 20 g | 10 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

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|------------------------|-------|--------|-------|------------------|
| FM30 Bohemska rapsodia | Lager | Liquid | 60 ml | Fermentum Mobile |
|------------------------|-------|--------|-------|------------------|