

## Po prostu (Markowe)

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **40**
- SRM **4.9**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

### Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

### Mash step by step

- Heat up **18.6 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	4 kg (75.5%)	81 %	4
Grain	Weyermann - Carapils	1 kg (18.9%)	78 %	4
Grain	Biscuit Malt	0.3 kg (5.7%)	79 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	35 g	60 min	3.5 %
Boil	Saaz (Czech Republic)	70 g	25 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	20 g	10 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Liquid	30 ml	Fermentum Mobile