

# Szwejk

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **25**
- SRM **4.7**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **33.4 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **52 C**, Time **5 min**
- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.6 liter(s)** of strike water to **56.9C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **45 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **33.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (75.6%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (16.8%)	79 %	16
Grain	Przeniczny	0.2 kg (3.4%)	82 %	4
Grain	Karmelowy Jasny 30EBC	0.25 kg (4.2%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant CZ-un	35 g	60 min	6.6 %
Boil	Saaz CZ-a	25 g	20 min	4 %
Boil	Saaz CZ-a	25 g	5 min	4 %