Czeska 10

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **16**
- SRM **4**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg *(86.5%)*	80 %	4
Grain	Karmelowy Jasny 30EBC	0.4 kg *(7.7%)*	75 %	30
Grain	Zakwaszający	0.3 kg *(5.8%)*	75 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	30 g	60 min	4.4 %
Boil	Saaz	30 g	15 min	2.5 %
Aroma (end of boil)	Saaz	60 g	0 min	2.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	23 g	---