

## Czeska 10

- Gravity **10 BLG**
- ABV **4 %**
- IBU **36**
- SRM **2.9**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **36 liter(s)**

### Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

### Steps

- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **13.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **26.8 liter(s)** of **76C** water or to achieve **36 liter(s)** of wort

### Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński       | 4.1 kg (89.1%) | 80 %  | 4   |
| Grain | Viking Pale Ale malt Zero | 0.5 kg (10.9%) | 80 %  | 6   |

### Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Marynka               | 30 g   | 90 min | 8.8 %      |
| Boil    | Saaz (Czech Republic) | 40 g   | 20 min | 3.5 %      |
| Boil    | Saaz (Czech Republic) | 60 g   | 5 min  | 3.5 %      |

### Yeasts

| Name | Type  | Form | Amount | Laboratory |
|------|-------|------|--------|------------|
| CP18 | Lager | Dry  | 10 g   | Gozdawa    |