

## Czeska 13

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **38**
- SRM **4.3**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **16.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **13.4 liter(s)**

### Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **10.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **16.2 liter(s)** of wort

### Fermentables

| Type  | Name                                   | Amount          | Yield | EBC |
|-------|----------------------------------------|-----------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt      | 2.8 kg (83.6%)  | 81 %  | 4   |
| Grain | Weyermann - Carapils                   | 0.35 kg (10.4%) | 78 %  | 4   |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 0.2 kg (6%)     | 80 %  | 20  |

### Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Perle                 | 20 g   | 60 min | 7 %        |
| Boil                | Perle                 | 17 g   | 20 min | 7 %        |
| Aroma (end of boil) | Saaz (Czech Republic) | 15 g   | 1 min  | 4.5 %      |

### Yeasts

| Name                   | Type  | Form   | Amount | Laboratory       |
|------------------------|-------|--------|--------|------------------|
| FM30 Bohemska rapsodia | Lager | Liquid | 150 ml | Fermentum Mobile |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 3 g    | Boil    | 10 min |

## Notes

- Receptura do przetestowania. Skorygować pH wody. Dodać chlorek wapnia.  
*Jan 31, 2021, 6:31 PM*