

#56 Czeska 13

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **34**
- SRM **4.4**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7.5 %**
- Size with trub loss **22.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **11.11 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **66 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **20 min** at **66C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.4 kg (83%)	80 %	4
Grain	Weyermann - Carapils	0.5 kg (9.4%)	78 %	4
Grain	Strzegom Monachijski typ II	0.4 kg (7.5%)	79 %	22

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	40 g	60 min	5 %
Boil	Hallertau Tradition	40 g	20 min	5 %
Aroma (end of boil)	Saaz (Czech Republic)	50 g	0 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Liquid	1500 ml	Fermentum Mobile

Extras

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

Notes

- Na bazie <https://www.piwo.org/forums/topic/9847-czeska-trzynastka/>
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