

CZ-tka III

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **40**
- SRM **6.1**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **68C**
- Keep mash **30 min** at **72C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (90.9%) | 80 % | 4 |
| Grain | Viking Melanoidynowy | 0.5 kg (9.1%) | 75 % | 70 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| First Wort | Marynka | 25 g | 60 min | 9 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 50 g | 10 min | 4.5 % |
| Whirlpool | Saaz (Czech Republic) | 50 g | 30 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|-------|------|--------|------------|
| Lallemand - Novalager | Lager | Dry | 11 g | Lallemand |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|----------------|-----|------|--------|
| Fining | Mech Irlandzki | 5 g | Boil | 10 min |
|--------|----------------|-----|------|--------|