

# Czechia

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **38**
- SRM **3.5**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.5 liter(s)**

## Steps

- Temp **53 C**, Time **10 min**
- Temp **63 C**, Time **25 min**
- Temp **71 C**, Time **35 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **58.9C**
- Add grains
- Keep mash **10 min** at **53C**
- Keep mash **25 min** at **63C**
- Keep mash **35 min** at **71C**
- Keep mash **5 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (87%)	80 %	4
Grain	Weyermann - Carapils	0.5 kg (10.9%)	78 %	4
Grain	zakwaszający	0.1 kg (2.2%)	80 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	50 g	80 min	4.5 %
Boil	Saaz (Czech Republic)	25 g	30 min	4.5 %
Boil	Saaz (Czech Republic)	25 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	20 g	Fermentis