

Czeska 10

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **16**
- SRM **4**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 4.5 kg (86.5%) | 80 % | 4 |
| Grain | Karmelowy Jasny 30EBC | 0.4 kg (7.7%) | 75 % | 30 |
| Grain | Zakwaszający | 0.3 kg (5.8%) | 75 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------------|--------|--------|------------|
| Boil | Hallertau Tradition | 30 g | 60 min | 4.4 % |
| Boil | Saaz | 30 g | 15 min | 2.5 % |
| Aroma (end of boil) | Saaz | 60 g | 0 min | 2.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 23 g | --- |