

# Czeska 11stka

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **36**
- SRM **3.8**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **8.8 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **6.6 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **40 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	1.8 kg (81.8%)	81 %	4
Grain	Weyermann - Carapils	0.2 kg (9.1%)	78 %	4
Grain	Monachijski	0.2 kg (9.1%)	80 %	15

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	20 g	60 min	3.27 %
Boil	Saaz (Czech Republic)	20 g	30 min	3.27 %
Boil	Saaz (Czech Republic)	30 g	10 min	3.27 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	1 min	3.27 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Herb	mech irlandzki	5 g	Boil	10 min