

Czeski Sen

- Gravity **12.1 BLG**
- ABV ---
- IBU **29**
- SRM **4.2**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **38.5 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **27.5 liter(s)** of **76C** water or to achieve **38.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 4.5 kg (81.8%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 1 kg (18.2%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 60 g | 60 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 20 g | 30 min | 4.5 % |
| Aroma (end of boil) | Hersbrucker | 30 g | 5 min | 3 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 20 g | 0 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's M84 Bohemian Lager | Lager | Dry | 20 g | Mangrove Jack's |

Notes

- Dekokcja:

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Odbiór 1/3 po 10'
72st. 15'
100st. 10'
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