

## na 60

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **26**
- SRM **4.3**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

### Steps

- Temp **65 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **14.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **20 min** at **65C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 2.6 kg (53.1%) | 82 %  | 4   |
| Grain | Pszeniczny          | 1.8 kg (36.7%) | 85 %  | 4   |
| Grain | Monachijski         | 0.5 kg (10.2%) | 80 %  | 16  |

### Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Mash                | Saaz (Czech Republic) | 50 g   | 60 min | 4.5 %      |
| Boil                | Marynka               | 15 g   | 60 min | 10 %       |
| Boil                | Saaz (Czech Republic) | 25 g   | 20 min | 4.5 %      |
| Aroma (end of boil) | Saaz (Czech Republic) | 25 g   | 1 min  | 4.5 %      |