

# Zdenek

- Gravity **12.1 BLG**
- ABV ---
- IBU **43**
- SRM **4.4**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **24.2 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **15.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **11.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (77.9%)	80 %	4
Grain	Strzegom Wiedeński	0.5 kg (13%)	79 %	10
Grain	Cara-Pils/Dextrine	0.1 kg (2.6%)	72 %	4
Grain	Weyermann - Melanoiden Malt	0.15 kg (3.9%)	81 %	53
Grain	Weyermann - Acidulated Malt	0.1 kg (2.6%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Boil	Saaz (Czech Republic)	20 g	30 min	4.5 %
Boil	Saaz (Czech Republic)	20 g	10 min	4.5 %
Boil	Saaz (Czech Republic)	20 g	0 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Liquid	2000 ml	Fermentum Mobile