

## Cold in here

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **32**
- SRM **3.2**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

- Temp **69 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **13.5 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **76C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (88.9%)	81 %	4
Grain	Weyermann - Carapils	0.5 kg (11.1%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Boil	Saaz (Czech Republic)	40 g	30 min	4.5 %
Boil	Saaz (Czech Republic)	30 g	10 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	0 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale W34/70	Lager	Dry	23 g	Fermentis