

## CZ-tka IV

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **39**
- SRM **7.2**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.1 liter(s)**

### Steps

- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **23.1 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	6 kg (85.7%)	82 %	4
Grain	Viking Melanoidynowy	1 kg (14.3%)	75 %	60

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	30 g	60 min	7.8 %
Boil	Saaz (Czech Republic)	100 g	15 min	3.27 %
Aroma (end of boil)	Saaz (Czech Republic)	100 g	5 min	3.27 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc T	2.5 g	Boil	10 min

## Notes

- starter 1L @ 9BLG 24h  
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