

Czech sea - starter

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **14**
- SRM **3.1**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **14.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **77 C**, Time **15 min**

Mash step by step

- Heat up **7.2 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **77C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **14.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.75 kg (97.2%)	81 %	4
Grain	Karmelowy 50EBC	0.05 kg (2.8%)	75 %	50

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	8 g	45 min	8 %
Dry Hop	Saaz (Czech Republic)	13 g	3 day(s)	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Czech Pils	Lager	Liquid	65.79 ml	Wyeast Labs

Notes

- Piwo na rozbuwanie drożdży.
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