

Czech sea

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **14**
- SRM **3.3**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

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

Mash step by step

- Heat up **13.4 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **77C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------|---------------|-------|-----|
| Grain | Pilzneński | 3.25 kg (97%) | 81 % | 4 |
| Grain | Karmelowy 50EBC | 0.1 kg (3%) | 75 % | 50 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|---------|----------|------------|
| Boil | Premiant | 14.99 g | 45 min | 8 % |
| Dry Hop | Saaz (Czech Republic) | 25 g | 3 day(s) | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|-------|--------|--------|-------------|
| Wyeast - Czech Pils | Lager | Liquid | 125 ml | Wyeast Labs |