

Czechia

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **38**
- SRM **3.5**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.5 liter(s)**

Steps

- Temp **53 C**, Time **10 min**
- Temp **63 C**, Time **25 min**
- Temp **71 C**, Time **35 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **58.9C**
- Add grains
- Keep mash **10 min** at **53C**
- Keep mash **25 min** at **63C**
- Keep mash **35 min** at **71C**
- Keep mash **5 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 4 kg (87%) | 80 % | 4 |
| Grain | Weyermann - Carapils | 0.5 kg (10.9%) | 78 % | 4 |
| Grain | zakwaszający | 0.1 kg (2.2%) | 80 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 50 g | 80 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 25 g | 30 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 25 g | 5 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 20 g | Fermentis |