

Czeska 13

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **38**
- SRM **4.3**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **16.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **13.4 liter(s)**

Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **10.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **16.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	2.8 kg (83.6%)	81 %	4
Grain	Weyermann - Carapils	0.35 kg (10.4%)	78 %	4
Grain	Monachijski typ II 20-25 EBC Weyermann	0.2 kg (6%)	80 %	20

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	20 g	60 min	7 %
Boil	Perle	17 g	20 min	7 %
Aroma (end of boil)	Saaz (Czech Republic)	15 g	1 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Liquid	150 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	3 g	Boil	10 min

Notes

- Receptura do przetestowania. Skorygować pH wody. Dodać chlorek wapnia.
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