

# Czeski

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **40**
- SRM **3.5**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **16.6 liter(s)**

## Steps

- Temp **72 C**, Time **40 min**
- Temp **64 C**, Time **40 min**
- Temp **80 C**, Time **30 min**

## Mash step by step

- Heat up **12.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **30 min** at **80C**
- Sparge using **23.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount         | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Pilzneński               | 3.6 kg (86.7%) | 81 %  | 4   |
| Grain | Monachijski              | 0.4 kg (9.6%)  | 80 %  | 16  |
| Grain | Karmelowy Jasny<br>30EBC | 0.15 kg (3.6%) | 75 %  | 30  |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Saaz (Czech Republic) | 40 g   | 60 min | 4.5 %      |
| Boil    | Premiant              | 35 g   | 30 min | 8 %        |

## Yeasts

| Name                               | Type  | Form | Amount | Laboratory      |
|------------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's M84 Bohemian Lager | Lager | Dry  | 10 g   | Mangrove Jack's |