

## Czeskie

- Gravity **11.7 BLG**
- ABV ---
- IBU **49**
- SRM **5**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **75 min**
- Evaporation rate **15 %/h**
- Boil size **26.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **16.6 liter(s)**

### Steps

- Temp **51 C**, Time **10 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **12.5 liter(s)** of strike water to **56.1C**
- Add grains
- Keep mash **10 min** at **51C**
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- 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	Pilzneński	3.6 kg (86.7%)	81 %	4
Grain	Monachijski	0.4 kg (9.6%)	80 %	16
Grain	Strzegom Karmelowy Jasny	0.15 kg (3.6%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	35 g	60 min	8 %
Boil	Saaz (Czech Republic)	15 g	25 min	4.5 %
Boil	Saaz (Czech Republic)	15 g	20 min	4.5 %
Boil	Saaz (Czech Republic)	30 g	10 min	4.5 %

### Yeasts

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