

## Ekstrakt

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- Gravity **18.4 BLG**
- ABV **8 %**
- IBU ---
- SRM **4.5**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **4.5 liter(s)**
- Trub loss **0 %**
- Size with trub loss **4.5 liter(s)**
- Boil time **40 min**
- Evaporation rate **20 %/h**
- Boil size **5.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.1 liter(s)**
- Total mash volume **5.4 liter(s)**

### Steps

- Temp **64 C**, Time **50 min**

### Mash step by step

- Heat up **4.1 liter(s)** of strike water to **71.2C**
- Add grains
- Keep mash **50 min** at **64C**
- Sparge using **2.6 liter(s)** of **76C** water or to achieve **5.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński 3,2-4,5 EBC Viking Malt	1.35 kg (100%)	85 %	4