

# 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<br>EBC Viking Malt | 1.35 kg (100%) | 85 %  | 4   |