

Jiří 2024

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **34**
- SRM **4.6**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **14.6 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

Steps

- Temp **50 C**, Time **15 min**
- Temp **64 C**, Time **20 min**
- Temp **68 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **7.2 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **20 min** at **64C**
- Keep mash **20 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **14.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 2.3 kg (95.8%) | 81 % | 4 |
| Grain | Caramunich® typ I | 0.1 kg (4.2%) | 73 % | 80 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 20 g | 80 min | 3.4 % |
| Boil | Saaz (Czech Republic) | 25 g | 60 min | 3.4 % |
| Boil | Saaz (Czech Republic) | 20 g | 5 min | 3.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|-------|--------|---------|-------------|
| Wyeast - Czech Pils | Lager | Liquid | 1000 ml | Wyeast Labs |

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 4 g | Boil | 10 min |

Notes

- Oczywiście zacieranie dekokcyjne dwuwarowe.
Podgrzać wodę do 53°C i dodać słód.
Następnie odebrać około 6 litrów dekoktu i zagotować. Po zagotowaniu wlać dekokt do gara warzelnego i powinno to podgrzać zacier do 63°C - 64°C następnie przetrzymać zacier 20 minut.
Po czym odebrać kolejny dekokt (około 3 litrów), zagotować po czym zawrócić. Temperatura powinna się podnieść do 68°C. Jeżeli nie to podgrzewać cały zacier na gazie do tej temperatury i przerwa 20 minut.
Później wygrzew 76°C - 78°C.
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