

## na 60

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **26**
- SRM **4.3**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

### Steps

- Temp **65 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **14.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **20 min** at **65C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.6 kg (53.1%)	82 %	4
Grain	Pszeniczny	1.8 kg (36.7%)	85 %	4
Grain	Monachijski	0.5 kg (10.2%)	80 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Saaz (Czech Republic)	50 g	60 min	4.5 %
Boil	Marynka	15 g	60 min	10 %
Boil	Saaz (Czech Republic)	25 g	20 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	25 g	1 min	4.5 %