

Plzeňský Vrabec

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **35**
- SRM **3.3**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **52 C**, Time **30 min**
- Temp **65 C**, Time **30 min**
- Temp **70 C**, Time **30 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **30 min** at **52C**
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **70C**
- Keep mash **0 min** at **76C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|---------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 4 kg (95.2%) | 81 % | 4 |
| Grain | Weyermann - Carapils | 0.2 kg (4.8%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 50 g | 60 min | 4.16 % |
| Boil | Saaz (Czech Republic) | 15 g | 20 min | 4.16 % |
| Boil | Saaz (Czech Republic) | 25 g | 10 min | 4.16 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|----------------------------------|
| Saflager W 34/70 | Lager | Dry | 11.5 g | Fermentis Lesaffre for beverages |