

Všichni jsme si rovni - Czeski Pils

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **36**
- SRM **3.9**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pilzneński | 5 kg (83.3%) | 81 % | 4 |
| Grain | Pszeniczny | 0.5 kg (8.3%) | 85 % | 4 |
| Grain | Weyermann - Carapils | 0.5 kg (8.3%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|----------|------------|
| Boil | Marynka | 35 g | 60 min | 7.9 % |
| Boil | Saaz (Czech Republic) | 30 g | 15 min | 4.2 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 20 g | 5 min | 4.2 % |
| Dry Hop | Saaz (Czech Republic) | 50 g | 1 day(s) | 4.2 % |
| Aroma (end of boil) | Marynka | 15 g | 5 min | 7.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|-------|--------|--------|------------------|
| FM31 Bawarska Dolina | Lager | Liquid | 200 ml | Fermentum Mobile |

Notes

- Dekokcja jednowarowa
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