

## #17 Schweizer Bier

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **40**
- SRM **4**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **24.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.95 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **16 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **24.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	3.5 kg (86.4%)	81 %	4
Grain	Monachijski	0.5 kg (12.3%)	80 %	16
Grain	Sauermalz	0.05 kg (1.2%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	22.5 g	60 min	12.8 %
Boil	Saaz (Czech Republic)	20 g	15 min	3.2 %
Boil	Saaz (Czech Republic)	15 g	0 min	3.2 %
Whirlpool	Saaz (Czech Republic)	15 g	0 min	3.2 %