

Krecik (tmavy)

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **36**
- SRM **32.4**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.2 liter(s)**
- Total mash volume **11.8 liter(s)**

Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **75 C**, Time **1 min**

Mash step by step

- Heat up **9.2 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **1 min** at **75C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|----------------|-------|------|
| Grain | Pilzneński | 2 kg (76%) | 81 % | 4 |
| Grain | Caraaroma | 0.15 kg (5.7%) | 78 % | 400 |
| Grain | caramel aromatic | 0.23 kg (8.7%) | 78 % | 180 |
| Grain | weyermann Czekoladowy ciemny pszeniczny | 0.25 kg (9.5%) | 68 % | 1050 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Premiant | 23 g | 60 min | 6.1 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 20 g | 10 min | 2.95 % |
| Aroma (end of boil) | Kazbek | 10 g | 10 min | 5.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|-------|--------|------------------|
| FM30 Bohemska rapsodia | Lager | Slant | 150 ml | Fermentum Mobile |