

# 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  
*Jan 17, 2023, 9:16 PM*