

Zdenek

- Gravity **12.1 BLG**
- ABV ---
- IBU **43**
- SRM **4.4**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **24.2 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **15.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **11.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (77.9%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 0.5 kg (13%) | 79 % | 10 |
| Grain | Cara-Pils/Dextrine | 0.1 kg (2.6%) | 72 % | 4 |
| Grain | Weyermann - Melanoiden Malt | 0.15 kg (3.9%) | 81 % | 53 |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (2.6%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 10 % |
| Boil | Saaz (Czech Republic) | 20 g | 30 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 20 g | 10 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 20 g | 0 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|---------|------------------|
| FM30 Bohemska rapsodia | Lager | Liquid | 2000 ml | Fermentum Mobile |