

# CZ-tka

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **34**
- SRM **3.6**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **52 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **68C**
- Keep mash **30 min** at **72C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount      | Yield | EBC |
|-------|---------------------|-------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (100%) | 80 %  | 4   |

## Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| First Wort          | Perle                 | 20 g   | 90 min | 7 %        |
| Aroma (end of boil) | Saaz (Czech Republic) | 50 g   | 10 min | 4 %        |
| Whirlpool           | Saaz (Czech Republic) | 50 g   | 30 min | 4 %        |

## Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale  | Slant | 200 ml | fermentis  |

## Notes

- Dekokcja 2-warowa od 63C  
Nov 11, 2023, 12:16 PM