

## Czech sea

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- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **14**
- SRM **3.3**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **16.8 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **77 C**, Time **15 min**

### Mash step by step

- Heat up **13.4 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **77C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.25 kg (97%)	81 %	4
Grain	Karmelowy 50EBC	0.1 kg (3%)	75 %	50

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	14.99 g	45 min	8 %
Dry Hop	Saaz (Czech Republic)	25 g	3 day(s)	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Czech Pils	Lager	Liquid	125 ml	Wyeast Labs