

# czeska 10

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **12**
- SRM **3.7**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **12.3 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **20 min** at **63C**
- Keep mash **30 min** at **72C**
- Sparge using **20.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name               | Amount         | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pilzneński         | 3.4 kg (82.9%) | 81 %  | 4   |
| Grain | Viking Munich Malt | 0.7 kg (17.1%) | 78 %  | 18  |

## Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Saaz (Czech Republic) | 25 g   | 59 min | 4.5 %      |
| Aroma (end of boil) | Saaz (Czech Republic) | 25 g   | 1 min  | 4.5 %      |

## Yeasts

| Name                   | Type  | Form   | Amount | Laboratory       |
|------------------------|-------|--------|--------|------------------|
| FM30 Bohemska rapsodia | Lager | Liquid | 40 ml  | Fermentum Mobile |