

# czeski

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **45**
- SRM **4.8**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **0 %**
- Size with trub loss **60 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **66.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **34.3 liter(s)**
- Total mash volume **47 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **40 min**
- Temp **78 C**, Time **5 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **34.3 liter(s)** of strike water to **57.9C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **44.6 liter(s)** of **76C** water or to achieve **66.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	10 kg (78.7%)	81 %	4
Grain	Monachijski	2 kg (15.7%)	80 %	16
Grain	Karmelowy Jasny 30EBC	0.7 kg (5.5%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	115 g	60 min	7.9 %
Boil	Saaz (Czech Republic)	60 g	20 min	3 %
Aroma (end of boil)	Saaz (Czech Republic)	90 g	10 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	46 g	Fermentis