

# Jiří

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **31**
- SRM **4.4**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **25.2 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **17.6 liter(s)**

## Steps

- Temp **50 C**, Time **15 min**
- Temp **64 C**, Time **20 min**
- Temp **68 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **54.6C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **20 min** at **64C**
- Keep mash **20 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

## Fermentables

| Type  | Name                              | Amount         | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 4 kg (96.4%)   | 81 %  | 4   |
| Grain | Caramunich® typ I                 | 0.15 kg (3.6%) | 73 %  | 80  |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Saaz (Czech Republic) | 35 g   | 80 min | 3.4 %      |
| Boil    | Saaz (Czech Republic) | 35 g   | 60 min | 3.4 %      |
| Boil    | Saaz (Czech Republic) | 30 g   | 5 min  | 3.4 %      |

## Yeasts

| Name                | Type  | Form   | Amount  | Laboratory  |
|---------------------|-------|--------|---------|-------------|
| Wyeast - Czech Pils | Lager | Liquid | 1650 ml | Wyeast Labs |

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 7 g    | Boil    | 10 min |

## Notes

- Oczywiście zacieranie dekokcyjne dwuwarowe.  
Podgrzać wodę do 53°C i dodać słód.  
Następnie odebrać około 6 litrów dekoktu i zagotować. Po zagotowaniu wlać dekokt do gara warzelnego i powinno to podgrzać zacier do 63°C - 64°C następnie przetrzymać zacier 20 minut.  
Po czym odebrać kolejny dekokt (około 3 litrów), zagotować po czym zawrócić. Temperatura powinna się podnieść do 68°C. Jeżeli nie to podgrzewać cały zacier na gazie do tej temperatury i przerwa 20 minut.  
Później wygrzew 76°C - 78°C.  
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