CZ-tka II

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **32**
- SRM **7.6**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.5 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg *(81.8%)*	80 %	4
Grain	Viking Melanoidynowy	1 kg *(18.2%)*	75 %	60

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	20 g	30 min	10 %
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
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis

Notes

- Starter 3l/48h
  Dec 7, 2023, 3:11 PM

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