

#219 Czeska dziesiątka

- Gravity **10 BLG**
- ABV **4 %**
- IBU **10**
- SRM **4.4**
- Style **Lite American Lager**

Batch size

- Expected quantity of finished beer **22.4 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **25.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.33 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **16.9 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **62 C**, Time **29 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **13 liter(s)** of strike water to **60.3C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **29 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|----------------|-------|-----|
| Grain | Weyermann pilzneński klepiskowy | 3.3 kg (84.6%) | 80 % | 6.7 |
| Grain | Monachijski jasny | 0.6 kg (15.4%) | 78 % | 15 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------|--------|--------|------------|
| Boil | Saaz CZ 2023 | 25 g | 60 min | 3.27 % |
| Aroma (end of boil) | Saaz CZ 2023 | 25 g | 1 min | 3.27 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------|------|--------|--------|------------------|
| FM704 Lutra kveik | Ale | Liquid | 40 ml | Fermentum Mobile |