

# Czeska 10

- Gravity **10 BLG**
- ABV ---
- IBU **31**
- SRM **3**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **23.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (75%)	81 %	4
Grain	Pszeniczny	0.5 kg (12.5%)	85 %	4
Grain	Optima Karmelowy 8	0.5 kg (12.5%)	78 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	magnum	20 g	60 min	12.4 %
Boil	Lubelski	20 g	20 min	3.5 %
Boil	Lubelski	30 g	5 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	15 min

## Notes

- Zacieranie infuzyjne w lodowce turystycznej - dekokcja do podnoszenia temperatury przy przerwach.  
Gotowanie zacieru do 5 min.  
*Apr 28, 2017, 8:49 PM*