

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.
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