

# 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*