

# Czeskie nr1

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **53**
- SRM **4**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **29.1 liter(s)**
- Total mash volume **37.4 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **40 min**
- Temp **73 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **29.1 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **63C**
- Keep mash **30 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **29.8 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	7.2 kg (86.7%)	81 %	4
Grain	Monachijski	0.8 kg (9.6%)	80 %	16
Grain	Strzegom Karmel 30	0.3 kg (3.6%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	70 g	60 min	8 %
Boil	Saaz (Czech Republic)	30 g	20 min	4.5 %
Boil	Mosaic	20 g	20 min	11 %
Aroma (end of boil)	Saaz (Czech Republic)	50 g	10 min	4.5 %
Aroma (end of boil)	Citra	20 g	10 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM30 Bohemska rapsodia	Lager	Liquid	60 ml	Fermentum Mobile
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