

Krecik (tmavy) 2

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **42**
- SRM **26**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **10.8 liter(s)**

Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **75 C**, Time **1 min**

Mash step by step

- Heat up **8.4 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **75C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|---------------|-------|------|
| Grain | Pilzneński | 2 kg (83.3%) | 81 % | 4 |
| Grain | Caramunich® typ I | 0.2 kg (8.3%) | 73 % | 80 |
| Grain | weyermann Czekoladowy ciemny pszeniczny | 0.2 kg (8.3%) | 68 % | 1050 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Aroma (end of boil) | Saaz (Czech Republic) | 30 g | 5 min | 3.4 % |
| Boil | lunga | 15 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|-------|-------|--------|------------|
| WLP830 - German Lager Yeast | Lager | Slant | 150 ml | --- |