

na 60

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **26**
- SRM **4.3**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **65 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **20 min** at **65C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 2.6 kg (53.1%) | 82 % | 4 |
| Grain | Pszeniczny | 1.8 kg (36.7%) | 85 % | 4 |
| Grain | Monachijski | 0.5 kg (10.2%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Mash | Saaz (Czech Republic) | 50 g | 60 min | 4.5 % |
| Boil | Marynka | 15 g | 60 min | 10 % |
| Boil | Saaz (Czech Republic) | 25 g | 20 min | 4.5 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 25 g | 1 min | 4.5 % |