

## Pils czeski (Marxam)

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **45**
- SRM **4.1**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

### Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **14.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 4 kg (85.1%)   | 82 %  | 4   |
| Grain | Monachijski         | 0.5 kg (10.6%) | 80 %  | 16  |
| Grain | Carabody            | 0.2 kg (4.3%)  | 10 %  | 8   |

### Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Premiant              | 40 g   | 60 min | 8 %        |
| Boil                | Premiant              | 25 g   | 10 min | 8 %        |
| Aroma (end of boil) | Premiant              | 35 g   | 0 min  | 8 %        |
| Aroma (end of boil) | Saaz (Czech Republic) | 25 g   | 0 min  | 4.5 %      |

### Yeasts

| Name                   | Type  | Form   | Amount | Laboratory       |
|------------------------|-------|--------|--------|------------------|
| FM30 Bohemska rapsodia | Lager | Liquid | 100 ml | Fermentum Mobile |

### Notes

- 36 godzin wcześniej z fiolki FM30 zrobiony starter 1 litr i 100g suszonego jasnego ekstraktu słodowego WES.  
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Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.