

Szwejk

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **25**
- SRM **4.7**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **33.4 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **52 C**, Time **5 min**
- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.6 liter(s)** of strike water to **56.9C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **45 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **33.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 4.5 kg (75.6%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (16.8%) | 79 % | 16 |
| Grain | Przeniczny | 0.2 kg (3.4%) | 82 % | 4 |
| Grain | Karmelowy Jasny 30EBC | 0.25 kg (4.2%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------|--------|--------|------------|
| Boil | Premiant CZ-un | 35 g | 60 min | 6.6 % |
| Boil | Saaz CZ-a | 25 g | 20 min | 4 % |
| Boil | Saaz CZ-a | 25 g | 5 min | 4 % |