

# Všichni jsme si rovni - Czeski Pils

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **36**
- SRM **3.9**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (83.3%)	81 %	4
Grain	Pszeniczny	0.5 kg (8.3%)	85 %	4
Grain	Weyermann - Carapils	0.5 kg (8.3%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	7.9 %
Boil	Saaz (Czech Republic)	30 g	15 min	4.2 %
Aroma (end of boil)	Saaz (Czech Republic)	20 g	5 min	4.2 %
Dry Hop	Saaz (Czech Republic)	50 g	1 day(s)	4.2 %
Aroma (end of boil)	Marynka	15 g	5 min	7.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Liquid	200 ml	Fermentum Mobile

## Notes

- Dekokcja jednowarowa  
*Jan 17, 2023, 9:16 PM*