

## Czeska 12

- Gravity **13.1 BLG**
- ABV ---
- IBU **41**
- SRM **4.9**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **15.9 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.4 liter(s)**

### Steps

- Temp **64 C**, Time **10 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **11.1 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **10 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński         | 3 kg (89.6%)   | 80 %  | 4   |
| Grain | Carahell                    | 0.15 kg (4.5%) | 77 %  | 26  |
| Grain | Strzegom Monachijski typ II | 0.2 kg (6%)    | 79 %  | 22  |

### Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Saaz (Czech Republic) | 15 g   | 10 min | 4.5 %      |
| Boil                | Saaz (Czech Republic) | 15 g   | 5 min  | 4.5 %      |
| Aroma (end of boil) | Saaz (Czech Republic) | 20 g   | 1 min  | 4.5 %      |
| Boil                | Iunga                 | 17 g   | 60 min | 11 %       |