

Czeska 12

- Gravity **13.1 BLG**
- ABV **5.3 %**
- 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 %

Notes

- Taka pseudo dekokcja
Zacieramy w 8,5l wody temp 55 stopni 5 min i dolewamy 4l wrzątku aby uzyskać 62-64 stopnie, w tej temp trzymamy 10 min i podgrzewamy do 72 przerwa 40 min a po 25 odbieramy 1/3 i gotujemy delikatnie 10 minut i cyk do całości na maszałt.
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