

CZ-čka III

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **40**
- SRM **6.1**
- 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 **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **68C**
- Keep mash **30 min** at **72C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (90.9%)	80 %	4
Grain	Viking Melanoidynowy	0.5 kg (9.1%)	75 %	70

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	25 g	60 min	9 %
Aroma (end of boil)	Saaz (Czech Republic)	50 g	10 min	4.5 %
Whirlpool	Saaz (Czech Republic)	50 g	30 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - Novalager	Lager	Dry	11 g	Lallemand

Extras

Type	Name	Amount	Use for	Time
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Fining	Mech Irlandzki	5 g	Boil	10 min
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