czeski pilsner 21

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **34**
- SRM **3.2**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **35.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **64 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **15 min** at **64C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **24.7 liter(s)** of **76C** water or to achieve **35.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	wiking malt Pilzneński	5 kg *(94.3%)*	81 %	4
Grain	Weyermann - Carapils	0.3 kg *(5.7%)*	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Marynka	20 g	30 min	10 %
Boil	Lublin (Lubelski)	30 g	5 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Liquid	30 ml	Fermentum Mobile

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.