

Czech Premium Pale Lager

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **39**
- SRM **4.2**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **39.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **31.9 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **5 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **24.8 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **21.6 liter(s)** of **76C** water or to achieve **39.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|-----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 6.18 kg (86.9%) | 81 % | 5 |
| Grain | Monachijski | 0.46 kg (6.5%) | 80 % | 16 |
| Grain | Weyermann - Carapils | 0.46 kg (6.5%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------------------------------|-----------------------|---------|--------|------------|
| First Wort | Tettnang | 40.91 g | 70 min | 4 % |
| chmiel dodany przed filtracją FWH | | | | |
| Boil | Tettnang | 36.82 g | 60 min | 4 % |
| Boil | Saaz (Czech Republic) | 38.18 g | 30 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 38.18 g | 10 min | 4.5 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 38.18 g | 0 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--|-------|--------|-----------|-------------|
| Wyeast - 2124 Bohemian Lager | Lager | Liquid | 170.45 ml | Wyeast Labs |
| WLP 925 - specjalne do fermentacji pod ciśnieniem FM30 Bohemska rapsodia Gozdawa - Czech Pilsner Saflager W 34/70 | | | | |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--|--------|---------|--------|
| Fining | Mech irlandzki | 5.45 g | Boil | 15 min |
| Other | YEAST G.F. - pożywka dla drożdży piwowarskich | 6.82 g | Boil | 1 min |