

# Fejk lager

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **20**
- SRM **4.1**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **15 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.3 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **12.5 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **10.1 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **15 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilznieński	2 kg (85.1%)	80 %	4
Grain	Rice, Flaked	0.25 kg (10.6%)	70 %	2
Grain	Abbey Castle	0.1 kg (4.3%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga'19	10 g	30 min	10 %
Whirlpool	Hersbrucker	30 g	5 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Dry	11.5 g	Omega