

LAGER 12,8°

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **30**
- SRM **3.7**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **418.3 liter(s)**
- Total mash volume **537.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	112.5 kg (94.1%)	80 %	4
Grain	Monachijski Weyermann	7 kg (5.9%)	78 %	15

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	350 g	60 min	17.2 %
Whirlpool	Styrian Golding	1500 g	15 min	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP802 - Czech Budejovice Lager Yeast	Lager	Slant	15000 ml	White Labs

Notes

- Zgłoszenie 12,8°
Nov 18, 2024, 3:29 AM