

Lagg

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **32**
- SRM **4.1**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **64.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **37.2 liter(s)**
- Total mash volume **49.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	11 kg (88.7%)	82 %	4
Grain	Monachijski	1 kg (8.1%)	80 %	16
Grain	Briess - 2 Row Carapils Malt	0.4 kg (3.2%)	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	45 g	60 min	13.5 %
Boil	Saaz (Czech Republic)	50 g	15 min	4.5 %
Boil	Saaz (Czech Republic)	50 g	1 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP800 - Pilsner Lager Yeast	Lager	Liquid	300 ml	White Labs