

# PREMIUM CZECH PALE LAGER

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **23**
- SRM **4.8**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **32.3 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **32.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.8 kg (71.7%)	82 %	4
Grain	Bruntal monachijski	1 kg (18.9%)	80 %	25
Grain	Viking Wheat Malt	0.5 kg (9.4%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sladek	20 g	60 min	7.68 %
Boil	Sladek	15 g	30 min	7.68 %
Aroma (end of boil)	Saaz (Czech Republic)	20 g	10 min	3 %
Whirlpool	Saaz (Czech Republic)	80 g	0 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-189	Lager	Slant	900 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Fining	Whirlfloc T	1.25 g	Boil	10 min
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## Notes

- Dekokcja jednowarowa od 10 minuty 72C zawrót na wygrzew. Chmiel na Whirlpool od temp. 80C 30 min.  
*Nov 7, 2024, 11:21 PM*