3C. Czech Amber Lager polotmavé

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **31**
- SRM **8.4**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.87 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **21.4 liter(s)**

Steps

- Temp **65.5 C**, Time **60 min**

Mash step by step

- Heat up **17 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65.5C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg *(68.2%)*	81 %	4
Grain	Strzegom Monachijski typ I	1 kg *(22.7%)*	79 %	16
Grain	Weyermann Caramunich 3	0.3 kg *(6.8%)*	76 %	150
Grain	Viking melanoidynowy	0.1 kg *(2.3%)*	75 %	60

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	20 g	60 min	8 %
Aroma (end of boil)	Saaz (Czech Republic)	40 g	15 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
lutra	Ale	Slant	100 ml	---

Extras

Type	Name	Amount	Use for	Time
Water Agent	CaCl2	2 g	Boil	60 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.