

lager V3

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **22**
- SRM **4.2**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Vienna Malt	2 kg (36.4%)	77.5 %	7
Grain	Weyermann - Bohemian Pilsner Malt	2.5 kg (45.5%)	81 %	5
Grain	Weyermann - Carapils	0.5 kg (9.1%)	78 %	4
Grain	Oats, Flaked	0.5 kg (9.1%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	10 g	60 min	12 %
Boil	saaz lupomax	20 g	10 min	8.4 %
Boil	Saaz (Czech Republic)	40 g	10 min	3.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis