

Czech Budejovice Lager soufflet Saaz

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **40**
- SRM **4**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **56 liter(s)**
- Trub loss **2 %**
- Size with trub loss **57.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **6 %/h**
- Boil size **65.3 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

Steps

- Temp **62 C**, Time **5 min**
- Temp **65 C**, Time **15 min**
- Temp **64 C**, Time **5 min**
- Temp **65 C**, Time **15 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **33 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **5 min** at **62C**
- Keep mash **5 min** at **64C**
- Keep mash **15 min** at **65C**
- Keep mash **15 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **43.3 liter(s)** of **76C** water or to achieve **65.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|--------------|-------|-----|
| Grain | Słód Pilzneński Soufflet | 9 kg (81.8%) | 80 % | 4 |
| Grain | Carahell | 1 kg (9.1%) | 77 % | 26 |
| Grain | Weyermann - Carapils | 1 kg (9.1%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | lunga | 50 g | 60 min | 9.4 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 100 g | 20 min | 5.5 % |
| Whirlpool | Saaz (Czech Republic) | 100 g | 20 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------------|-------------|-------------|---------------|-------------------|
| WLP802 - Czech Budejovice Lager Yeast | Lager | Slant | 1000 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|---------------|----------------|-------------|
| Fining | whirfloc | 4 g | Boil | 10 min |
| Water Agent | kwas fosforowy | 9 g | Mash | 70 min |
| Water Agent | chorek wapnia | 5 g | Mash | 70 min |