

## 3A Czech lager Desitka No. 2 novalager

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **28**
- SRM **3.9**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.03 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **22.4 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński  | 4 kg (89.7%)   | 80 %  | 4   |
| Grain | Melanoiden Malt      | 0.13 kg (2.9%) | 80 %  | 39  |
| Grain | Weyermann - Carapils | 0.33 kg (7.4%) | 78 %  | 4   |

### Hops

| Use for             | Name                  | Amount | Time     | Alpha acid |
|---------------------|-----------------------|--------|----------|------------|
| Boil                | Premiant              | 15 g   | 60 min   | 8.5 %      |
| Aroma (end of boil) | Saaz (Czech Republic) | 50 g   | 15 min   | 4.5 %      |
| Dry Hop             | Saaz (Czech Republic) | 50 g   | 3 day(s) | 4.5 %      |

### Yeasts

| Name      | Type | Form  | Amount | Laboratory |
|-----------|------|-------|--------|------------|
| novalager | Ale  | Slant | 100 ml | ---        |

### Extras

| Type        | Name  | Amount | Use for | Time   |
|-------------|-------|--------|---------|--------|
| Water Agent | CaCl2 | 1 g    | Boil    | 60 min |
| Water Agent | CaSO4 | 1 g    | Boil    | 60 min |