

3A. Czech Pale Lager Desitka monachijski

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **25**
- SRM **3.8**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **3 %**
- Size with trub loss **17.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **7 %/h**
- Boil size **20.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.4 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **59C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **20.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 3.06 kg (90%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.34 kg (10%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Premiant | 15 g | 60 min | 8 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 25 g | 15 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------|------|-------|--------|------------|
| OYL-071 | Ale | Slant | 100 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------------|--------|---------|--------|
| Water Agent | CaCl ₂ | 1 g | Mash | 60 min |
| Water Agent | CaSO ₄ | 2 g | Mash | 60 min |

Notes

- 7dni 22-24C
7dni 2C
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