

Czech Amber Lager

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **26**
- SRM **10.6**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.9 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **17.8 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 4.5 kg (88.2%) | 81 % | 5 |
| Grain | Strzegom Czekoladowy jasny | 0.25 kg (4.9%) | 68 % | 400 |
| Grain | Słód Caramunich Typ II Weyermann | 0.25 kg (4.9%) | 73 % | 120 |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (2%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Columbus | 13 g | 60 min | 15.4 % |
| Boil | Saaz (Czech Republic) | 50 g | 10 min | 4.65 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 300 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|--------|
| Fining | whirlflock | 5 g | Boil | 60 min |