

# Czech Budejovice Lager Harmonie - Saaz

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **40**
- SRM **3.7**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **65 liter(s)**
- Trub loss **2 %**
- Size with trub loss **66.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **6 %/h**
- Boil size **75.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

## Steps

- Temp **65 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **36 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **15 min** at **65C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **51.8 liter(s)** of **76C** water or to achieve **75.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	10 kg (83.3%)	82 %	4
Grain	Viking Munich Malt	1 kg (8.3%)	78 %	18
Grain	Viking Carabody Malt	1 kg (8.3%)	78 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Harmonie	85 g	50 min	9 %
Boil	Saaz (Czech Republic)	100 g	10 min	4.2 %
Whirlpool	Saaz (Czech Republic)	150 g	20 min	4.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP802 - Czech Budejovice Lager Yeast	Lager	Liquid	400 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Fining	wihrfloc	4 g	Boil	10 min
Water Agent	kwos fosorowy	10 g	Mash	60 min
Water Agent	chlorek wapnia	6 g	Mash	60 min
Other	ZNcl	6 g	Boil	2 min