

# 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

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

### **Extras**

| <b>Type</b> | <b>Name</b>    | <b>Amount</b> | <b>Use for</b> | <b>Time</b> |
|-------------|----------------|---------------|----------------|-------------|
| 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      |