

Czech Light Pale Lager

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **32**
- SRM **3**
- Style **Lite American Lager**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **25.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **6.75 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **28.7 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **25 liter(s)** of strike water to **69.4C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **4.5 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 3.4 kg (91.9%) | 82 % | 4 |
| Grain | Weyermann - Carapils | 0.3 kg (8.1%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 20 g | 60 min | 12.6 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 100 g | 0 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|-------|--------|--------|-------------|
| Wyeast - 2278 Czech Pils | Lager | Liquid | 125 ml | Wyeast Labs |
| Starter 1.3 l ok. 10 Blg | | | | |