

# Czeski Lager

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **32**
- SRM **5.4**
- Style **German Pilsner (Pils)**

## 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (94.3%)	80 %	5
Grain	Strzegom Bursztynowy	0.3 kg (5.7%)	70 %	49

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	25 g	10 min	3.05 %
Boil	Saaz (Czech Republic)	25 g	20 min	3.05 %
Boil	lunga	20 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
saflager s-189	Lager	Slant	100 ml	---

## Extras

Type	Name	Amount	Use for	Time
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Fining	Irish Moss	5 g	Boil	10 min
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