

# Lager

---

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **38**
- SRM **9.9**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **100 liter(s)**
- Trub loss **5 %**
- Size with trub loss **105 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **126.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **82.5 liter(s)**
- Total mash volume **110 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **82.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **71.5 liter(s)** of **76C** water or to achieve **126.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	18 kg (65.5%)	82 %	4
Grain	Karmelowy Czerwony	5 kg (18.2%)	75 %	50
Grain	Strzegom Wiedeński	2.5 kg (9.1%)	79 %	10
Grain	Castlemalting crystal	1 kg (3.6%)	80 %	150
Grain	Abbey Malt Weyermann	1 kg (3.6%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	300 g	60 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	200 g	15 min	4.5 %