

3A. Czech Pale Lager Desitka monachijski

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **25**
- SRM **3.8**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **3 %**
- Size with trub loss **17.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **7 %/h**
- Boil size **20.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.4 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **59C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **20.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.06 kg (90%)	80 %	4
Grain	Strzegom Monachijski typ I	0.34 kg (10%)	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	15 g	60 min	8 %
Aroma (end of boil)	Saaz (Czech Republic)	25 g	15 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
OYL-071	Ale	Slant	100 ml	---

Extras

Type	Name	Amount	Use for	Time
Water Agent	CaCl2	1 g	Mash	60 min
Water Agent	CaSO4	2 g	Mash	60 min

Notes

- 7dni 22-24C
7dni 2C
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