

### 3B. Czech Premium Pale Lager pilsner

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **39**
- SRM **4.7**
- Style **Bohemian Pilsener**

#### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **7 %/h**
- Boil size **18.2 liter(s)**

#### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.34 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **18.4 liter(s)**

#### Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

#### Mash step by step

- Heat up **15 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **18.2 liter(s)** of wort

#### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.1 kg (89.9%)	81 %	4
Grain	Karmelowy Jasny 30EBC	0.35 kg (10.1%)	75 %	30

#### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	23 g	60 min	8 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	15 min	4.5 %
Dry Hop	Saaz (Czech Republic)	30 g	5 day(s)	4.5 %

#### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	10 g	Fermentis

#### Extras

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

## Notes

- 14 dni 10-12C  
4 dni 2C  
rozlew  
leżak  
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