

## 3C. Czech Amber Lager polotmavé

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **31**
- SRM **8.4**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.87 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **21.4 liter(s)**

### Steps

- Temp **65.5 C**, Time **60 min**

### Mash step by step

- Heat up **17 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65.5C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Pilzneński                 | 3 kg (68.2%)  | 81 %  | 4   |
| Grain | Strzegom Monachijski typ I | 1 kg (22.7%)  | 79 %  | 16  |
| Grain | Weyermann Caramunich 3     | 0.3 kg (6.8%) | 76 %  | 150 |
| Grain | Viking melanoidynowy       | 0.1 kg (2.3%) | 75 %  | 60  |

### Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Premiant              | 20 g   | 60 min | 8 %        |
| Aroma (end of boil) | Saaz (Czech Republic) | 40 g   | 15 min | 4.5 %      |

### Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| Iutra | Ale  | Slant | 100 ml | ---        |

### Extras

| Type        | Name              | Amount | Use for | Time   |
|-------------|-------------------|--------|---------|--------|
| Water Agent | CaCl <sub>2</sub> | 2 g    | Boil    | 60 min |