

# Ciemny Lager Czeski 22BLG

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **28**
- SRM **16.7**
- Style **Bohemian Pilsener**

## 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 **2.9 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **16.3 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12.1 liter(s)** of strike water to **57.5C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **20 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (47.8%)	82 %	4
Grain	Viking Munich Malt	1.6 kg (38.3%)	78 %	18
Grain	Strzegom Karmel 150	0.4 kg (9.6%)	75 %	150
Grain	Carafa II	0.18 kg (4.3%)	70 %	812

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	25 g	60 min	8 %
Boil	Saaz (Czech Republic)	15 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
safale s-23	Lager	Dry	11.5 g	Fermentis

## Notes

- Carafa na ostatnie 15+5min zacierania  
*Apr 23, 2022, 1:13 PM*