

Czeski lager

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **35**
- SRM **4**
- 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 **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **5.5 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **27.6 liter(s)**

Steps

- Temp **52 C**, Time **5 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **50 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **23.4 liter(s)** of strike water to **54.9C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **20 min** at **62C**
- Keep mash **50 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.6 kg (84.7%)	80 %	4
Grain	Strzegom Monachijski typ I	0.65 kg (15.3%)	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	50 g	120 min	2.95 %
Boil	Saaz (Czech Republic)	50 g	30 min	2.95 %
Boil	Saaz (Czech Republic)	50 g	5 min	2.95 %

Yeasts

Name	Type	Form	Amount	Laboratory
brewferm lager	Ale	Dry	11 g	brewferm