

lager 12

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **39**
- SRM **4.4**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **55 liter(s)**
- Trub loss **5 %**
- Size with trub loss **57.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **69.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **37.2 liter(s)**
- Total mash volume **49.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **37.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **44.8 liter(s)** of **76C** water or to achieve **69.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom pilzneński | 10 kg (80.6%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 2.4 kg (19.4%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Kazbek | 100 g | 60 min | 4.98 % |
| Boil | Sybilla | 100 g | 30 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------------------------------|
| Saflager S-23 | Lager | Dry | 23 g | Fermentis Division of S.I.Lesaffre |