

Lager z ryżem (Gozdawa Czech Pilsner)

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **23**
- SRM **3.6**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **18.2 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **72C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (76.9%) | 80 % | 5 |
| Grain | Rice, Flaked | 1 kg (19.2%) | 70 % | 2 |
| Grain | Briess - Carapils Malt | 0.2 kg (3.8%) | 74 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Northern Brewer | 25 g | 40 min | 10 % |
| Boil | Northern Brewer | 25 g | 1 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|-------|------|--------|------------|
| Gozdawa - Czech Pilsner | Lager | Dry | 11 g | Gozdawa |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Flavor | skórka cytryny | 20 g | Boil | 20 min |
| Fining | whirlfloc | 1 g | Boil | 5 min |