

## Novalager test

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **29**
- SRM **7.5**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **45 min**
- Evaporation rate **12 %/h**
- Boil size **27.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.8 liter(s) / kg**
- Mash size **27.1 liter(s)**
- Total mash volume **32.8 liter(s)**

### Steps

- Temp **67 C**, Time **75 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **27.1 liter(s)** of strike water to **71.9C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **5.7 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5.2 kg (92%)	80 %	4
Grain	Cara Gold Castlemalting	0.45 kg (8%)	78 %	120

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kohatu	30 g	45 min	8.2 %
Boil	Saaz (Czech Republic)	30 g	15 min	3 %
Boil	Saaz (Czech Republic)	30 g	5 min	3 %