

# Czeski Lager

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **40**
- SRM **4.7**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

| Type  | Name       | Amount        | Yield | EBC |
|-------|------------|---------------|-------|-----|
| Grain | Pilzneński | 5 kg (90.9%)  | 81 %  | 4   |
| Grain | Carahell   | 0.5 kg (9.1%) | 77 %  | 26  |

## Hops

| Use for    | Name                  | Amount | Time     | Alpha acid |
|------------|-----------------------|--------|----------|------------|
| First Wort | Hallertauer Magnum    | 15 g   | 90 min   | 11.8 %     |
| Boil       | Saaz (Czech Republic) | 30 g   | 60 min   | 4.5 %      |
| Boil       | Saaz (Czech Republic) | 20 g   | 15 min   | 4.5 %      |
| Boil       | Saaz (Czech Republic) | 30 g   | 1 min    | 4.5 %      |
| Dry Hop    | Saaz (Czech Republic) | 20 g   | 3 day(s) | 4.5 %      |

## Yeasts

| Name   | Type  | Form  | Amount | Laboratory |
|--------|-------|-------|--------|------------|
| w34/70 | Lager | Slant | 100 ml | ---        |