

3A Czech lager Desitka No. 2 novalager

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **28**
- SRM **3.9**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.03 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **27.2 liter(s)**

Steps

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

Mash step by step

- Heat up **21.8 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński | 4.84 kg (89.7%) | 80 % | 4 |
| Grain | Melanoiden Malt | 0.16 kg (2.9%) | 80 % | 39 |
| Grain | Weyermann - Carapils | 0.4 kg (7.4%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|---------|----------|------------|
| Boil | Premiant | 18.16 g | 60 min | 8.5 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 60.53 g | 15 min | 4.5 % |
| Dry Hop | Saaz (Czech Republic) | 60.53 g | 3 day(s) | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------|------|-------|-----------|------------|
| novalager | Ale | Slant | 121.05 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------|--------|---------|--------|
| Water Agent | CaCl2 | 1.21 g | Boil | 60 min |
| Water Agent | CaSO4 | 1.21 g | Boil | 60 min |