

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 **19 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.03 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

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

Mash step by step

- Heat up **18 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (89.7%)	80 %	4
Grain	Melanoiden Malt	0.13 kg (2.9%)	80 %	39
Grain	Weyermann - Carapils	0.33 kg (7.4%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	15 g	60 min	8.5 %
Aroma (end of boil)	Saaz (Czech Republic)	50 g	15 min	4.5 %
Dry Hop	Saaz (Czech Republic)	50 g	3 day(s)	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
novalager	Ale	Slant	100 ml	---

Extras

Type	Name	Amount	Use for	Time
Water Agent	CaCl2	1 g	Boil	60 min
Water Agent	CaSO4	1 g	Boil	60 min