

## 3A. Czech Pale Lager Desitka

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **28**
- SRM **3.9**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **3 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **7 %/h**
- Boil size **17.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5.24 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **17.8 liter(s)**

### Steps

- Temp **55 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **58.3C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **17.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.66 kg (93%)	80 %	4
Grain	Karmelowy Jasny 30EBC	0.2 kg (7%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	15 g	60 min	8 %
Aroma (end of boil)	Saaz (Czech Republic)	20 g	15 min	4.5 %
Dry Hop	Saaz (Czech Republic)	20 g	5 day(s)	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	10 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
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Water Agent	CaCl2	2 g	Mash	60 min
Water Agent	CaSo4	2 g	Mash	60 min

## Notes

- 14 dni 10-12C  
14 dni 2C  
7 dni refermentacja 20C  
leżak 2C  
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