

3C. Czech Amber Lager polotmavé

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **31**
- SRM **8.4**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.87 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **21.4 liter(s)**

Steps

- Temp **65.5 C**, Time **60 min**

Mash step by step

- Heat up **17 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65.5C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Pilzneński | 3 kg (68.2%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (22.7%) | 79 % | 16 |
| Grain | Weyermann Caramunich 3 | 0.3 kg (6.8%) | 76 % | 150 |
| Grain | Viking melanoidynowy | 0.1 kg (2.3%) | 75 % | 60 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Premiant | 20 g | 60 min | 8 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 40 g | 15 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| Iutra | Ale | Slant | 100 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------------|--------|---------|--------|
| Water Agent | CaCl ₂ | 2 g | Boil | 60 min |