

Czech Amber Lager

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **26**
- SRM **10.6**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.9 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **17.8 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	4.5 kg (88.2%)	81 %	5
Grain	Strzegom Czekoladowy jasny	0.25 kg (4.9%)	68 %	400
Grain	Słód Caramunich Typ II Weyermann	0.25 kg (4.9%)	73 %	120
Grain	Weyermann - Acidulated Malt	0.1 kg (2%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	13 g	60 min	15.4 %
Boil	Saaz (Czech Republic)	50 g	10 min	4.65 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	300 ml	---

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	whirlflock	5 g	Boil	60 min