

# Czech Light Pale Lager

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **32**
- SRM **3**
- Style **Lite American Lager**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **25.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **6.75 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **28.7 liter(s)**

## Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **25 liter(s)** of strike water to **69.4C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **4.5 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.4 kg (91.9%)	82 %	4
Grain	Weyermann - Carapils	0.3 kg (8.1%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	12.6 %
Aroma (end of boil)	Saaz (Czech Republic)	100 g	0 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 2278 Czech Pils	Lager	Liquid	125 ml	Wyeast Labs
Starter 1.3 l ok. 10 Blg				