

# Czeski Lager

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **40**
- SRM **4.7**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

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

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (90.9%)	81 %	4
Grain	Carahell	0.5 kg (9.1%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Hallertauer Magnum	15 g	90 min	11.8 %
Boil	Saaz (Czech Republic)	30 g	60 min	4.5 %
Boil	Saaz (Czech Republic)	20 g	15 min	4.5 %
Boil	Saaz (Czech Republic)	30 g	1 min	4.5 %
Dry Hop	Saaz (Czech Republic)	20 g	3 day(s)	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
w34/70	Lager	Slant	100 ml	---