

Fejk lager

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **20**
- SRM **4.1**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **15 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.3 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **12.5 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **10.1 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **15 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzniejszy | 2 kg (85.1%) | 80 % | 4 |
| Grain | Rice, Flaked | 0.25 kg (10.6%) | 70 % | 2 |
| Grain | Abbey Castle | 0.1 kg (4.3%) | 80 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------|--------|--------|------------|
| Boil | lunga'19 | 10 g | 30 min | 10 % |
| Whirlpool | Hersbrucker | 30 g | 5 min | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|------|--------|------------|
| Lutra OYL-071 | Ale | Dry | 11.5 g | Omega |