

LAGER #12 CZECH

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **36**
- SRM **4.3**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **437.5 liter(s)**
- Total mash volume **562.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|--------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 105 kg (84%) | 80 % | 4 |
| Grain | Monachijski Weyermann | 20 kg (16%) | 78 % | 15 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------------|--------|--------|------------|
| Boil | Magnat | 110 g | 60 min | 17.2 % |
| Whirlpool | Styrian Golding | 2000 g | 15 min | 3.4 % |
| Boil | Premiant | 700 g | 60 min | 7.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------------|-------|-------|----------|------------|
| WLP802 - Czech Budejovice Lager Yeast | Lager | Slant | 15000 ml | White Labs |

Notes

- Zgłoszenie 13,3°
Nov 18, 2024, 3:29 AM