3B. Czech Premium Pale Lager pilsner

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **39**
- SRM **4.7**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **7 %/h**
- Boil size **18.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.34 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **18.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.1 kg *(89.9%)*	81 %	4
Grain	Karmelowy Jasny 30EBC	0.35 kg *(10.1%)*	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	23 g	60 min	8 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	15 min	4.5 %
Dry Hop	Saaz (Czech Republic)	30 g	5 day(s)	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	10 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	CaCl2	2 g	Mash	60 min
Water Agent	CaSO4	2 g	Mash	60 min

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

Notes

- 14 dni 10-12C
  4 dni 2C
  rozlew
  leżak
  Nov 15, 2022, 9:23 PM