

## #36 Czech Light Pale Lager (Dancing Days)

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **18**
- SRM **3.5**
- Style **Bohemian Pilsener**

### 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 **15 %/h**
- Boil size **28.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **23.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (76.9%)	81 %	4
Grain	Weyermann - Carapils	0.5 kg (12.8%)	78 %	6
Grain	Strzegom Monachijski typ I	0.4 kg (10.3%)	79 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	20 g	60 min	4 %
Boil	Saaz (Czech Republic)	15 g	30 min	4 %
Boil	Saaz (Czech Republic)	15 g	5 min	4 %
Whirlpool	Saaz (Czech Republic)	20 g	20 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 2278 Czech Pils	Lager	Liquid	1600 ml	Wyeast Labs
Starter ok 1.6l 9BLG				

### Extras

Type	Name	Amount	Use for	Time
Other	Wyeast Nutrient	2.3 g	Boil	10 min
Fining	Whirlfloc T	1 g	Boil	10 min