

## 3A. Czech Pale Lager Desitka monachijski

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **24**
- SRM **3.7**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **3 %**
- Size with trub loss **17.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **7 %/h**
- Boil size **21.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.4 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **18.4 liter(s)**

### Steps

- Temp **55 C**, Time **10 min**
- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **59C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **21.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.06 kg (90%)	80 %	4
Grain	Strzegom Monachijski typ I	0.34 kg (10%)	79 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	15 g	60 min	8 %
Aroma (end of boil)	Saaz (Czech Republic)	25 g	15 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
OYL-071	Ale	Slant	100 ml	---

### Extras

Type	Name	Amount	Use for	Time
Water Agent	CaCl2	1 g	Mash	60 min
Water Agent	CaSO4	2 g	Mash	60 min