

# Czech Premium Pale Lager

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **39**
- SRM **4.2**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **39.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **31.9 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **5 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **24.8 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **21.6 liter(s)** of **76C** water or to achieve **39.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	6.18 kg (86.9%)	81 %	5
Grain	Monachijski	0.46 kg (6.5%)	80 %	16
Grain	Weyermann - Carapils	0.46 kg (6.5%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Tettnang	40.91 g	70 min	4 %
chmiel dodany przed filtracją FWH				
Boil	Tettnang	36.82 g	60 min	4 %
Boil	Saaz (Czech Republic)	38.18 g	30 min	4.5 %
Boil	Saaz (Czech Republic)	38.18 g	10 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	38.18 g	0 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 2124 Bohemian Lager	Lager	Liquid	170.45 ml	Wyeast Labs
WLP 925 - specjalne do fermentacji pod ciśnieniem FM30 Bohemska rapsodia Gozdawa - Czech Pilsner Saflager W 34/70				

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5.45 g	Boil	15 min
Other	YEAST G.F. - pożywka dla drożdży piwowarskich	6.82 g	Boil	1 min