

# LAGER #12 CZECH

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- 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