

# 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