

# Lager z ryżem (Gozdawa Czech Pilsner)

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **23**
- SRM **3.6**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **18.2 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **72C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (76.9%)	80 %	5
Grain	Rice, Flaked	1 kg (19.2%)	70 %	2
Grain	Briess - Carapils Malt	0.2 kg (3.8%)	74 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northern Brewer	25 g	40 min	10 %
Boil	Northern Brewer	25 g	1 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Czech Pilsner	Lager	Dry	11 g	Gozdawa

## Extras

Type	Name	Amount	Use for	Time
Flavor	skórka cytryny	20 g	Boil	20 min
Fining	whirlfloc	1 g	Boil	5 min