

PREMIUM CZECH PALE LAGER

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **23**
- SRM **4.9**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **32.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **32.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (72.7%)	82 %	4
Grain	Bruntal monachijski	1 kg (18.2%)	80 %	25
Grain	Viking Wheat Malt	0.5 kg (9.1%)	83 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sladek	25 g	60 min	7.68 %
Boil	Saaz (Czech Republic)	20 g	30 min	3 %
Aroma (end of boil)	Saaz (Czech Republic)	20 g	10 min	3 %
Whirlpool	Saaz (Czech Republic)	60 g	0 min	3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-189	Lager	Slant	900 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Fining	Whirlfloc T	1.25 g	Boil	10 min
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