3A Czech lager Desitka No. 2 novalager

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **28**
- SRM **3.9**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.03 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **27.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **21.8 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.84 kg *(89.7%)*	80 %	4
Grain	Melanoiden Malt	0.16 kg *(2.9%)*	80 %	39
Grain	Weyermann - Carapils	0.4 kg *(7.4%)*	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	18.16 g	60 min	8.5 %
Aroma (end of boil)	Saaz (Czech Republic)	60.53 g	15 min	4.5 %
Dry Hop	Saaz (Czech Republic)	60.53 g	3 day(s)	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
novalager	Ale	Slant	121.05 ml	---

Extras

Type	Name	Amount	Use for	Time
Water Agent	CaCl2	1.21 g	Boil	60 min
Water Agent	CaSO4	1.21 g	Boil	60 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.