

# Czech Budejovice Lager Harmonie - Saaz

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **40**
- SRM **3.7**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **65 liter(s)**
- Trub loss **2 %**
- Size with trub loss **66.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **6 %/h**
- Boil size **75.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

## Steps

- Temp **65 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **36 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **15 min** at **65C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **51.8 liter(s)** of **76C** water or to achieve **75.8 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt  | 10 kg (83.3%) | 82 %  | 4   |
| Grain | Viking Munich Malt   | 1 kg (8.3%)   | 78 %  | 18  |
| Grain | Viking Carabody Malt | 1 kg (8.3%)   | 78 %  | 8   |

## Hops

| Use for   | Name                  | Amount | Time   | Alpha acid |
|-----------|-----------------------|--------|--------|------------|
| Boil      | Harmonie              | 85 g   | 50 min | 9 %        |
| Boil      | Saaz (Czech Republic) | 100 g  | 10 min | 4.2 %      |
| Whirlpool | Saaz (Czech Republic) | 150 g  | 20 min | 4.2 %      |

## Yeasts

| Name                                  | Type  | Form   | Amount | Laboratory |
|---------------------------------------|-------|--------|--------|------------|
| WLP802 - Czech Budejovice Lager Yeast | Lager | Liquid | 400 ml | White Labs |

## Extras

| Type        | Name           | Amount | Use for | Time   |
|-------------|----------------|--------|---------|--------|
| Fining      | wihrfloc       | 4 g    | Boil    | 10 min |
| Water Agent | kwas fosorowy  | 10 g   | Mash    | 60 min |
| Water Agent | chlorek wapnia | 6 g    | Mash    | 60 min |
| Other       | ZNcl           | 6 g    | Boil    | 2 min  |