

CZECH LAGER

Est Batch Size: 10 Ltr	Est Bitterness: 32 IBU	Est Color: 8 EBC
Type: All Grain	Boil Time: 60 min	Fermentation: Lager, Single Stage
Batch Size: 10.00 L	End of Boil Vol: 11.50 L	Efficiency: 70.00 %
Boil Size: 12.5 L	Final Bottling Vol: 9 L	Est Mash Efficiency: 76 %

Prepare for Brewing

- Hydrate yeast with 290 ml warm water
- Clean and Prepare Brewing Equipment
- Total Water Needed: 14 L
- Mash Water Acid: None

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
2.00 kg	CHÂTEAU PILSEN 2RS (3.0 EBC)	Grain	1	87.0 %	1.30 L
0.20 kg	CHÂTEAU MUNICH (25.0 EBC)	Grain	2	8.7 %	0.13 L
0.10 kg	CHÂTEAU ACID (9.5 EBC)	Grain	3	4.3 %	0.07 L

Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 14 L of water at 72.6 C	68.9 C	60 min
Mash Out	Heat to 75.6 C over 7 min	75.6 C	10 min

- If steeping, remove grains, and prepare to boil wort
- Add water to achieve boil volume of 12.5 L
- Estimated pre-boil gravity is 11 Brix

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
25.00 g	Saaz [3.30 %] - Boil 60.0 min	Hop	4	20.2 IBUs	-
10.00 g	Saaz [3.30 %] - Boil 40.0 min	Hop	5	7.1 IBUs	-
5.00 g	Saaz [3.30 %] - Boil 30.0 min	Hop	6	3.1 IBUs	-
8.00 ml	Spindasol SB1 (Boil)	Fining	7	-	-

Steeped Hops

Amt	Name	Type	#	%/IBU	Volume
10.00 g	Saaz [3.30 %] - Steep/Whirlpool 10.0 min, 90.2 C	Hop	8	1.5 IBUs	-

- Estimated Post Boil Vol: 11.50 L and Est Post Boil Gravity: 12.5 Brix

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 10.00 L

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU	Volume
1.0 pkg	AEB FERMOLAGER W (AEB #FERMOLAGER)	Yeast	9	-	-

- Measure Actual Original Gravity _____ (Target: 12.5 Brix)
- Measure Actual Batch Volume _____ (Target: 10.00 L)

Fermentation

- Primary Fermentation (14.00 days at 12.2 C ending at 12.2 C)

Dry Hop and Bottle/Keg

Dry Hop/Bottling Ingredients

Amt	Name	Type	#	%/IBU	Volume
8.00 ml	Spindasol SB3 (Bottling)	Fining	10	-	-

- Measure Final Gravity: _____ (Estimate: 4 Brix)
- Date Bottled/Kegged: _____ - Carbonation: Bottle with 50 g Table Sugar
- Age beer for 30.00 days at 15.6 C
- Drink and enjoy!