

Budvar - 4.2%

Czech Pale Lager

Author: Cheshire Cat@homebrewinguk.com

Type: All Grain

IBU : 30 (Tinseth)
 BU/GU : 0.74
 Colour : 9 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.031
 Original Gravity : 1.040
 Final Gravity : 1.008

Fermentables (1.08 kg)

975 g - Bohemian Pilsner 3.7 EBC (90.7%)
 50 g - Carapils 4 EBC (4.7%)
 ^ Brouwmaatje (NL) BM-BL.051.307.7/1
 50 g - Melanoidin Malt 70 EBC (4.7%)
 ^ The Malt Miller (UK) MAL-00-025

Hops (20.9 g)

60 min - 11.2 g - Saaz - 3.6% (21 IBU)
 ^ Lot # T9020044SAA
 ^ Brouwmaatje (NL) BM-HUM.420000 Humlegarden...
 15 min - 9.7 g - Saaz - 3.6% (9 IBU)
 ^ Lot # T9020044SAA
 ^ Brouwmaatje (NL) BM-HUM.420000 Humlegarden...

Miscellaneous

Mash - 2.48 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.11 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.34 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.4 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.3 pkg - Crossmyloof Hell

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 7.76 L
 Post-Boil Vol : 5.96 L

Mash Water : 3.22 L
 Sparge Water : 5.69 L
 Boil Time : 60 min
 Total Water : 8.91 L



9 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 71 °C - Strike Temp
 65 °C - 60 min - Temperature

Fermentation Profile

20 Lager (Standard)
 15 °C - 14 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 47 Mg 2 Na 8 Cl 71 SO 25 HCO 17

SO/Cl ratio: 0.4
 Mash pH: 5.39
 Sparge pH: 6

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume: