

Short & Shoddy | Czech Amber Lager (3C) - 4.9%

Czech Amber Lager  
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Type: All Grain

IBU : 35 (Tinseth)  
BU/GU : 0.73  
Colour : 27 EBC  
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.042  
Original Gravity : 1.048  
Final Gravity : 1.011

Fermentables (1.19 kg)  
935 g - Pilsen Malt 3.5 EBC (78.4%)  
140 g - Munich I 15 EBC (11.7%)  
47 g - Chocolate Rye 640 EBC (3.9%)  
47 g - Crystal Malt - Medium 127 EBC (3.9%)  
23 g - Melanoidin 59 EBC (1.9%)

Hops (31 g)  
30 min - 21.6 g - saaz - 3.5% (28 IBU)  
15 min - 9.4 g - saaz - 3.5% (8 IBU)

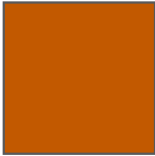
Miscellaneous  
Mash - 2.05 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.66 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
Mash - 0.2 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3

Yeast  
0.3 pkg - Imperial Yeast Global L13

01 Brouwpunt 5L (30min) (rev 4)

Batch Size : 5.6 L  
Boil Size : 6.86 L  
Post-Boil Vol : 5.96 L

Mash Water : 3.58 L  
Sparge Water : 4.54 L  
Boil Time : 30 min  
Total Water : 8.12 L



27 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

Mash Profile  
02 - High Fermentability  
72.3 °C - Strike Temp  
66.1 °C - 60 min - Temperature

Fermentation Profile  
Ale - Warm  
25 °C - 1.38 Bar - 4 days - Primary

Water Profile  
02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
Ca 54 Mg 2 Na 3 Cl 58 SO 49 HCO 17

SO/Cl ratio: 0.9  
Mash pH: 5.38  
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:

Recipe Notes

Water Profile: Ca 54 | Mg 0 | Na 0 | SO4 49 | Cl 59  
<https://brulosophy.com/2022/09/22/short-shoddy-czech-amber-lager/>