#### **Fermentables**

Amount	Fermentable	Use
10.8 kg	Barke Pilsner (DE)	Mash

# Hops

Amount	Нор	Time
24.0 g	Simcoe (US)	60 min
75.0 g	Saaz (CZ)	10 min
25.0 g	Styrian Celeia (SI)	10 min
75.0 g	Saaz (CZ)	0 min
25.0 g	Styrian Celeia (SI)	0 min

#### Yeasts

Name	Lab/Product
Czech Budejovice Lager Yeast	White Labs WLP802

## Stats

## Batch & Boil

Batch Size **Boil Time** 41.6395 L 90 min

# **Properties**

OG FG IBU 1.053 🕇 25 1.012 ABV Color Balance **5.4% ↑** 2 SRM Balanced **↓**