

Světlné Pivos Czech Lager - 5%

Czech Premium Pale Lager

Author: Pesho77@homebrewinguk.com

Type: All Grain

IBU : 40 (Tinseth)
 BU/GU : 0.84
 Colour : 7 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.031
 Original Gravity : 1.046
 Total Gravity : 1.048
 Final Gravity : 1.010

Fermentables (1.22 kg)

1.22 kg - Bohemian Pilsner Malt 3.5 EBC (100%)
 ^ The Malt Miller (UK) MAL-00-031
 27 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (19.9 g)

First Wort - 11 g - Saaz - 4.4% (30 IBU)
 ^ The Malt Miller (UK) HOP-06-000
 15 min - 8.9 g - Saaz - 4.4% (10 IBU)
 ^ The Malt Miller (UK) HOP-06-000

Miscellaneous

Mash - 0.04 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.86 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.85 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.22 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.22 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 1 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.5 pkg - White Labs Pilsner Lager WLP800

01 Brouwpunt 5L (90min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 8.66 L
 Post-Boil Vol : 5.96 L

Mash Water : 3.66 L
 Sparge Water : 6.29 L
 Boil Time : 90 min
 Total Water : 9.95 L



7 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 68.7 °C - Strike Temp
 63 °C - 60 min - Temperature

Fermentation Profile

Lager (Standard)
 9 °C - 12 days - Primary
 14 °C - 2 days - Primary
 10 °C - 14 days - Carbonation
 5 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)
 Ca 20 Mg 4 Na 38 Cl 75 SO 25

SO/Cl ratio: 0.3
 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

Target: ABV = 5.0 %, IBU = 35...40, EBC = ?, OG = 1.048, FG = 1.010.
<https://www.beervanablog.com/beervana/2017/6/21/brewing-a-svtl-pivo>