

# Czech Please!

Created Monday October 24th 2022



Homebrew Hiker

Method: **All Grain** Style: **Czech Premium Pale Lager** Boil Time: **60 min** Batch Size: **6 gallons** (fermentor volume)

Pre Boil Size: **7.91 gallons** Post Boil Size: **6.7 gallons** Pre Boil Gravity: **1.048** (recipe based estimate)

Post Boil Gravity: **1.057** (recipe based estimate) Efficiency: **75%** (brew house) Calories: **189 calories** (Per 12oz)

Carbs: **20.1 g** (Per 12oz)

Original Gravity: **1.057** Final Gravity: **1.015** ABV (standard): **5.5%** IBU (tinseth): **39.4** SRM (morey): **3.4** Mash pH: **5.5** Cost \$: **n/a**

## Fermentables

Amount	Fermentable	Cost	PPG	°L	Bill %
12 lb	Weyermann - Pilsner		36	1.5	94.1%
0.50 lb	Briess - Carapils Malt		34.5	1.5	3.9%
0.25 lb	German - Acidulated Malt		27	3.4	2%

**12.75 lbs / \$ 0.00**

## Hops

Amount	Variety	Cost	Type	AA	Use	Time	IBU	Bill %
1.60 oz	Saaz		Pellet	3.5	Boil	60 min	18.01	28.6%
2 oz	Saaz		Pellet	3.5	Boil	30 min	17.3	35.7%
1 oz	Saaz		Pellet	3.5	Boil	10 min	4.08	17.9%
1 oz	Saaz		Pellet	3.5	Boil	0 min		17.9%

**5.60 oz / \$ 0.00**

## Mash Guidelines

Amount	Description	Type	Temp	Time
5.5 gal			144 °F	30 min
			158 °F	45 min
			168 °F	15 min

Starting Mash Thickness: 1.5 qt/lb

## Other Ingredients

Amount	Name	Cost	Type	Use	Time
0.60 g	Calcium Chloride (dihydrate)		Water Agt	Mash	1 hr.
0.40 g	Epsom Salt		Water Agt	Mash	1 hr.
0.20 g	Gypsum		Water Agt	Mash	1 hr.

## Yeast

### Imperial Yeast - L28 Urkel

Amount: 1 Each Cost: Attenuation (avg): 73% Flocculation: Medium

Optimum Temp: 52 - 58 °F Starter: Yes

Fermentation Temp: - Pitch Rate: 1.75 (M cells / ml / ° P) 558 B cells required

## Priming

CO<sub>2</sub> Level: 2.25 Volumes

## Target Water Profile Pilsen (Light Lager)

Ca<sup>+2</sup> 7

Mg<sup>+2</sup> 3

Na<sup>+</sup> 2

Cl<sup>-</sup> 5

SO<sub>4</sub><sup>-2</sup> 5

HCO<sub>3</sub><sup>-</sup> 25

### Quick Water Requirements

Water	Gallons	Quarts
Strike water volume at mash thickness of 1.5 qt/lb (includes 0.13 gal addition)	4.91	19.6
Grain absorption losses	-1.59	-6.4
Remaining sparge water volume	4.85	19.4
Mash Lauter Tun losses	-0.25	-1
Pre boil volume	7.91	31.6
Boil off losses	-1	-4
Hops absorption losses (first wort, boil, aroma)	-0.21	-0.8
Post boil Volume	6.7	26.8
Kettle losses	-0.5	-2
Misc. losses	-0.2	-0.8
Going into fermentor	6	24
<b>Total:</b>	<b>9.75</b>	<b>39</b>
Equipment Profile Used:	10G, Igloo mash tun, 15G boil	