



RECIPES

LALBREW® DIAMOND - CZECH LAGER 30L



STEP 1

LIQUOR

	LITRES
Final Kettle Vol	27
Beg Kettle Vol	30
L:G	2.8
Mashing in Liquor	19
Lauter	0
Sparge Liquor	20
Total Liquor	39

EVAPORATION RATE

0.10

EVAPORATION AMOUNT

3



STEP 2

MALT

Original Gravity/Plato	1,0484	12,0
BME (premised)	0.900	
Colour (Lovibond)	5 to 8	

EXTRACT (KG): 3.40

WEIGHT OF MALT (KG)

Pilsner	4.34
Light Munich	0.24
Acid Malt	0.15
TOTAL	4.73

TYPE OF MALT	% OF GRIST	EXTRACT (AS-IS)	YIELD	COLOUR (L)	COLOUR CONTRIBUTION
Pilsner	0.920	0.800	0.720	3.1	3.0
Munich Light	0.50	0.780	0.702	4.0	0.2
Acid Malt	0.30	0.750	0.675	2.0	0.1

TOTAL 3.3



TEMPERATURE

	°F	°C
Conversion Temp	149	65.0
Strike Temp	162	72.2
Sparge Temp	174	78.9

DOUBLE DECOTION INITIAL MASH

37°C

SPARGE ACID

NONE

FONT LEGEND

Temp
Gravity/Brewing parameters
Water
Malts
Hops
Yeast



STEP 3

HOPS

Kettle Boil Time: 90 Min

Hop Additions: 3

IBUs: 35

Irish Moss @ 30 min before knock-out:
(1g per 20 l kettle full volume)

TYPE	ALPHA-ACID	BOIL TIME (MIN)	UTILISATION %	IBU (%)	IBU CONTRIBUTION	WEIGHT OF HOPS (G)
Saaz	0.050	90.00	0.200	0.930	32.55	88
Saaz	0.050	30.00	0.015	0.040	1.40	50
Saaz	0.050	15.00	0.010	0.030	1.05	57
TOTAL						195



STEP 4

YEAST

Yeast Type/Number	Lalbrew® Diamond
Pitch Temp	9°C
Fermentation Temp	12°C



NOTES

• Non-filtered