

# CRAB#-3 pils

Czech Pale Lager

Recipe by **Yann Leroux**



Batch Size	Losses	Boil Time	Mash Efficiency	Mash Volume	Sparge Volume
<b>23 L</b>	<b>2 L</b>	<b>60 mins</b>	<b>80%</b>	<b>13.76 L</b>	<b>15.28 L</b>
OG (SG)	FG (SG)	IBU	Colour (EBC)	ABV	
<b>1.037</b>	<b>1.008</b>	<b>32.3</b>	<b>5.2</b>	<b>3.85%</b>	

Mash and Sparge volumes calculated using the "Yann's Grainfather" profile.

## Fermentables

	Amount	Usage	PPG	EBC
Pilsner (2-Row) Supplier: Generic	<b>3.80 kg</b> (100%)	<b>Mash</b>	<b>36.8</b>	<b>3.3</b>

## Mash Steps

	Temp	Time
Mash Step 1	<b>65 °C</b>	<b>60 min</b>
Mash Out	<b>78 °C</b>	<b>10 min</b>

## Hops

	Amount	Type	Usage	Time	AA
Saaz, Czech (IBU: 4.3)	<b>10.00 g</b> (9%)	<b>Pellet</b>	<b>Boil</b>	<b>60 min</b>	<b>3.67</b>
Saaz, Czech (IBU: 9.5)	<b>20.00 g</b> (17%)	<b>Pellet</b>	<b>Boil</b>	<b>45 min</b>	<b>4.32</b>
Saaz, Czech (IBU: 9.8)	<b>25.00 g</b> (22%)	<b>Pellet</b>	<b>Boil</b>	<b>25 min</b>	<b>4.32</b>
Saaz, Czech (IBU: 5.2)	<b>25.00 g</b> (22%)	<b>Pellet</b>	<b>Boil</b>	<b>5 min</b>	<b>4.32</b>
Saaz, Czech (IBU: 3.4)	<b>25.00 g</b> (22%)	<b>Pellet</b>	<b>Boil</b>	<b>0 min</b>	<b>4.32</b>
Saaz, Czech (IBU: 0.0)	<b>10.00 g</b> (9%)	<b>Pellet</b>	<b>Dry Hop</b>	<b>1 days</b>	<b>4.32</b>

## Yeast

Amount      Attenuation

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Diamond Lager

**2 packets**

**73 %**

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## Extras

Amount

Usage

Time

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Calcium Sulphate (Gypsum)

**1.61 g**

**Mash Water Addition**

**0 min**

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Sodium Bicarbonate (Baking soda)

**0.51 g**

**Mash Water Addition**

**0 min**

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Calcium Chloride

**2.36 g**

**Mash Water Addition**

**0 min**

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Magnesium Sulphate (Epsom Salt)

**0.77 g**

**Mash Water Addition**

**0 min**

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Lactic Acid

**2 ml**

**Mash**

**0 min**

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Calcium Sulphate (Gypsum)

**1.25 g**

**Sparge Water Addition**

**0 min**

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Sodium Bicarbonate (Baking soda)

**0.4 g**

**Sparge Water Addition**

**0 min**

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Calcium Chloride

**1.83 g**

**Sparge Water Addition**

**0 min**

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Magnesium Sulphate (Epsom Salt)

**0.6 g**

**Sparge Water Addition**

**0 min**

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Protafloc

**1 tsp**

**Boil**

**15 min**

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## Fermentation Steps

Temp

Time

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Fermentation Step 1

**12 °C**

**14 days**

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Fermentation Step 2

**0 °C**

**21 days**

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## Notes

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