

czeski lezak svetly

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **43**
- SRM **4**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **16.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Pilzneński | 3.6 kg (86.7%) | 81 % | 4 |
| Grain | Monachijski | 0.4 kg (9.6%) | 80 % | 16 |
| Grain | Karmelowy Jasny 30EBC | 0.15 kg (3.6%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Premiant | 35 g | 60 min | 8 % |
| Boil | Saaz (Czech Republic) | 15 g | 20 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 25 g | 10 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|-------|------|--------|------------|
| mauribrew lager497 | Lager | Dry | 12.5 g | --- |