

Lekkie Jasne

- Gravity **10 BLG**
- ABV ---
- IBU **33**
- SRM **4.1**
- 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 **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **64 C**, Time **25 min**
- Temp **70 C**, Time **35 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **10.8 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **25 min** at **64C**
- Keep mash **35 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (83.3%)	81 %	4
Grain	Monachijski	0.3 kg (8.3%)	80 %	16
Grain	Weyermann - Carapils	0.3 kg (8.3%)	78 %	4

Hops

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

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M84 Bohemian Lager	Lager	Dry	10 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
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Fining	Mech Irlandzki	10 g	Boil	15 min
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