

# Světlé Lehké Pivo 8 Blg

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **32**
- SRM **3.6**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.1 liter(s)**
- Total mash volume **16.9 liter(s)**

## Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **13.1 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **21.1 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (80%)	80 %	4
Grain	Monachijski	0.25 kg (6.7%)	80 %	17
Grain	Carabelge	0.25 kg (6.7%)	80 %	30
Grain	Pszeniczny	0.25 kg (6.7%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sladek	20 g	60 min	6 %
Boil	Saaz (Czech Republic)	20 g	20 min	4.5 %
Boil	Sladek	15 g	15 min	6 %
Whirlpool	Saaz (Czech Republic)	30 g	20 min	4.5 %
Whirlpool	Sladek	15 g	20 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	22 g	---

## Extras

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

## Notes

- Fermentacja 10C  
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