

Světlý ležák

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **36**
- SRM **4.6**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **50 C**, Time **15 min**
- Temp **62 C**, Time **90 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **90 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (76.9%) | 90 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (7.7%) | 90 % | 3 |
| Grain | Monachijski | 1 kg (15.4%) | 90 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Saphir | 35 g | 60 min | 3.9 % |
| Boil | Sladek | 20 g | 60 min | 6.8 % |
| Boil | Saaz (Czech Republic) | 15 g | 60 min | 4 % |
| Aroma (end of boil) | Saphir | 15 g | 10 min | 3.9 % |
| Aroma (end of boil) | Sladek | 15 g | 10 min | 6.8 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 15 g | 10 min | 4 % |
| Whirlpool | Saaz (Czech Republic) | 20 g | 10 min | 4.8 % |
| Whirlpool | Sladek | 15 g | 10 min | 6.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|---------------------------------------|
| Saflager S-23 | Lager | Dry | 11 g | Fermentis Division of S.I.Lesaffre |