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 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Yeasts

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