

Cesky Lezak Svetly 12 BLG

- Gravity **12.1 BLG**
- ABV ---
- IBU **44**
- SRM **7.5**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **16.6 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3.6 kg (86.7%) | 80 % | 4 |
| Grain | Monachijski | 0.4 kg (9.6%) | 80 % | 16 |
| Grain | Strzegom Karmel 150 | 0.15 kg (3.6%) | 75 % | 150 |

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 |
|------------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's M84 Bohemian Lager | Lager | Dry | 10 g | Mangrove Jack's |