

# Cesky Lezak Svetly 12 BLG

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **36**
- SRM **4.7**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **33 liter(s)**
- Trub loss **5 %**
- Size with trub loss **34.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **41.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **30.1 liter(s)**
- Total mash volume **38.7 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **30.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **20.3 liter(s)** of **76C** water or to achieve **41.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	7.5 kg (87.2%)	80 %	4
Grain	Monachijski	0.8 kg (9.3%)	80 %	16
Grain	Karmelowy Jasny 30EBC	0.3 kg (3.5%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	50 g	60 min	8 %
Boil	Saaz (Czech Republic)	25 g	20 min	4.5 %
Boil	Saaz (Czech Republic)	40 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
W34/70	Lager	Dry	23 g	Fermentis