

CESKY LEZAK SVETLY 12 BLG TB

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **37**
- SRM **4.7**

Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **40.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **33.6 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 **25.2 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 **23.7 liter(s)** of **76C** water or to achieve **40.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 7.3 kg (86.9%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.8 kg (9.5%) | 79 % | 16 |
| Grain | Karmelowy Jasny 30EBC | 0.3 kg (3.6%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Premiant | 45 g | 60 min | 9.5 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 20 g | 20 min | 3.2 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 50 g | 10 min | 3.2 % |