

# CESKY LEZAK SVETLY 12 BLG TB

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- 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 %