

Cesky Lezak Svetly 12 BLG

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **43**
- SRM **4**
- 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 **75 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16.2 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **72 C**, Time **20 min**
- Temp **100 C**, Time **10 min**
- Temp **70 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **57.5C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **70 min** at **70C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Keep mash **10 min** at **100C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Pilzneński | 3.6 kg (86.7%) | 81 % | 4 |
| Grain | Monachijski | 0.4 kg (9.6%) | 80 % | 16 |
| Grain | Karmelowy Jasny 30EBC | 0.15 kg (3.6%) | 75 % | 30 |

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 |

Notes

- zacieranie dekokcyjne
Mar 11, 2018, 1:45 PM