

# Velikonoční Český světlý ležák 12 °

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **22**
- SRM **4.5**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **23.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.7 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **31.1 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **37 C**, Time **20 min**
- Temp **52 C**, Time **20 min**
- Temp **62 C**, Time **25 min**
- Temp **72 C**, Time **25 min**
- Temp **100 C**, Time **10 min**
- Temp **62 C**, Time **0 min**
- Temp **72 C**, Time **25 min**
- Temp **100 C**, Time **10 min**
- Temp **73 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **39.8C**
- Add grains
- Keep mash **20 min** at **37C**
- Keep mash **20 min** at **52C**
- Keep mash **0 min** at **62C**
- Keep mash **25 min** at **62C**
- Keep mash **25 min** at **72C**
- Keep mash **25 min** at **72C**
- Keep mash **20 min** at **73C**
- Keep mash **0 min** at **78C**
- Keep mash **10 min** at **100C**
- Keep mash **10 min** at **100C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

## Fermentables

| Type  | Name                              | Amount         | Yield  | EBC |
|-------|-----------------------------------|----------------|--------|-----|
| Grain | Pilzneński Bestmalz (Pilsen Malt) | 4.9 kg (81.7%) | 80.5 % | 4   |
| Grain | Monachijski Bestmalz (Muich Malt) | 0.8 kg (13.3%) | 80 %   | 16  |
| Grain | Zakwaszający Bestmalz (Acid Malt) | 0.3 kg (5%)    | 58.7 % | 6   |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Saazer | 20 g   | 90 min | 3.1 %      |

|                     |        |      |        |        |
|---------------------|--------|------|--------|--------|
| Boil                | Magnum | 15 g | 30 min | 13.2 % |
| Aroma (end of boil) | Saazer | 20 g | 10 min | 3.1 %  |

## Yeasts

| Name                            | Type  | Form   | Amount | Laboratory  |
|---------------------------------|-------|--------|--------|-------------|
| Wyeast - 2124<br>Bohemian Lager | Lager | Liquid | 125 ml | Wyeast Labs |

## Extras

| Type   | Name                        | Amount | Use for | Time      |
|--------|-----------------------------|--------|---------|-----------|
| Fining | Mech irlandzki              | 5 g    | Boil    | 15 min    |
| Other  | Pilsnerner Enzyme optimizer | 4 g    | Primary | 15 day(s) |

## Notes

- Zacieranie: dekokcyjne  
37C -20 min (całość)  
52C -20 min (całość)  
62C -25 min 1/3  
72C -25 min 1/3  
100C -10 min 1/3  
62C -0 min (całość)  
72C -25 min 1/3  
100C -10 min 1/3  
73C -20 min (całość)  
78C -0 min (całość)  
Mar 15, 2021, 5:52 PM