

cesky lezak svetly

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **43**
- SRM **4**

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 **3 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **16.6 liter(s)**

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	Strzegom Karmel 30	0.15 kg (3.6%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	35 g	60 min	8 %
Aroma (end of boil)	Saaz (Czech Republic)	15 g	20 min	4.5 %
Aroma (end of 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