

# Cesky Lezak Svetly 12 BLG

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **35**
- SRM **4.3**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **24.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **52 C**, Time **5 min**
- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **31 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński        | 4 kg (72.7%)  | 80 %  | 4   |
| Grain | Monachijski                | 1 kg (18.2%)  | 80 %  | 16  |
| Grain | Castlemalting - Cara Clair | 0.3 kg (5.5%) | 78 %  | 4   |
| Grain | Jęczmień niesłodowany      | 0.2 kg (3.6%) | 75 %  | 2   |

## Hops

| Use for   | Name                  | Amount | Time   | Alpha acid |
|-----------|-----------------------|--------|--------|------------|
| Boil      | Sladek                | 40 g   | 60 min | 6 %        |
| Boil      | Saaz (Czech Republic) | 30 g   | 25 min | 4.5 %      |
| Boil      | Sladek                | 30 g   | 7 min  | 6 %        |
| Whirlpool | Saaz (Czech Republic) | 40 g   | 0 min  | 4.5 %      |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                      |       |       |        |                  |
|----------------------|-------|-------|--------|------------------|
| FM31 Bawarska Dolina | Lager | Slant | 200 ml | Fermentum Mobile |
|----------------------|-------|-------|--------|------------------|

### Extras

| Type        | Name              | Amount | Use for | Time   |
|-------------|-------------------|--------|---------|--------|
| Water Agent | fhirlfloc t       | 2 g    | Boil    | 10 min |
| Water Agent | chlorek wapnia    | 5 g    | Mash    | 0 min  |
| Water Agent | kwask mlekowy 80% | 5 g    | Mash    | 0 min  |

Użyty do zmniejszenia pH wody przy wyśładzaniu

### Notes

- 2 tyg. fermentacja burzliwa do 8-12°C  
2 dni przerwa diacetylowa ok. 18°C  
3 tygodnie lagerowanie 0-5 °C  
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