

Cesky Lezak Svetly 12 BLG

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **23**
- SRM **4.3**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **26.1 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21.8 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (69%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (23%) | 79 % | 16 |
| Grain | Strzegom Karmel 30 | 0.2 kg (4.6%) | 75 % | 30 |
| Grain | Płatki pszeniczne | 0.15 kg (3.4%) | 80 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Magnum | 12 g | 55 min | 12 % |
| Boil | Saaz (Czech Republic) | 25 g | 20 min | 4 % |
| Boil | Saaz (Czech Republic) | 20 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|-------|--------|--------|------------|
| Lutra | Lager | Liquid | 100 ml | Omega |