

Cesky Lezak Svetly 12 BLG

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **36**
- SRM **4.7**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **33 liter(s)**
- Trub loss **5 %**
- Size with trub loss **34.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **41.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **30.1 liter(s)**
- Total mash volume **38.7 liter(s)**

Steps

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

Mash step by step

- Heat up **30.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **20.3 liter(s)** of **76C** water or to achieve **41.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 7.5 kg (87.2%) | 80 % | 4 |
| Grain | Monachijski | 0.8 kg (9.3%) | 80 % | 16 |
| Grain | Karmelowy Jasny 30EBC | 0.3 kg (3.5%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Premiant | 50 g | 60 min | 8 % |
| Boil | Saaz (Czech Republic) | 25 g | 20 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 40 g | 10 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|-------|------|--------|------------|
| W34/70 | Lager | Dry | 23 g | Fermentis |