

# Czeskie lekkie jasne - przykładowa receptura

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **28**
- SRM **3.4**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **16.2 liter(s)**

## Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **12.1 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	3.6 kg (88.9%)	81 %	4
Grain	Weyermann - Carapils	0.25 kg (6.2%)	78 %	4
Grain	Strzegom Monachijski typ I	0.2 kg (4.9%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	25 g	70 min	8 %
Boil	Saaz (Czech Republic)	10 g	15 min	4.7 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	1 min	4.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	23 g	Fermentis