

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 |