

# Lekki Pils

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **37**
- SRM **3.8**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **13 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Dry Extract	Muntons DME - Extra Light	0.88 kg (49.4%)	95 %	6
Grain	Pilzneński	0.5 kg (28.1%)	81 %	4
Grain	Weyermann - Carapils	0.1 kg (5.6%)	78 %	4
Grain	Strzegom Monachijski typ I	0.2 kg (11.2%)	79 %	16
Grain	Weyermann - Acidulated Malt	0.1 kg (5.6%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	15 g	80 min	8 %
Boil	Saaz (Czech Republic)	15 g	20 min	4.5 %
Boil	Saaz (Czech Republic)	15 g	0 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	11 g	Fermentis Division of S.I.Lesaffre