

Lekkie Jasne

- Gravity **10 BLG**
- ABV ---
- IBU **33**
- SRM **4.1**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **64 C**, Time **25 min**
- Temp **70 C**, Time **35 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **10.8 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **25 min** at **64C**
- Keep mash **35 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pilzneński | 3 kg (83.3%) | 81 % | 4 |
| Grain | Monachijski | 0.3 kg (8.3%) | 80 % | 16 |
| Grain | Weyermann - Carapils | 0.3 kg (8.3%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 20 g | 15 min | 4.5 % |
| Boil | Premiant | 25 g | 60 min | 8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's M84 Bohemian Lager | Lager | Dry | 10 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|----------------|------|------|--------|
| Fining | Mech Irlandzki | 10 g | Boil | 15 min |
|--------|----------------|------|------|--------|