

# Světlý ležák

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU ---
- SRM **3.2**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **34.5 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **34.3 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **60 C**, Time **10 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **26.3 liter(s)** of strike water to **60.3C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **10 min** at **60C**
- Keep mash **45 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount          | Yield  | EBC |
|-------|------------------------|-----------------|--------|-----|
| Grain | Briess - Pilsen Malt   | 7.56 kg (94.8%) | 80.5 % | 2   |
| Grain | Karamel Pils Steinbach | 0.14 kg (1.7%)  | 79 %   | 6   |
| Grain | Acid Malt              | 0.28 kg (3.4%)  | 58.7 % | 6   |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Mash    | Premiant           | 44 g   | 90 min | 8 %        |
| Mash    | Zatecki czerwiniak | 44 g   | 45 min | 5 %        |
| Mash    | Premiant           | 19 g   | 45 min | 8 %        |
| Mash    | Zatecki czerwiniak | 31 g   | 10 min | 5 %        |
| Mash    | Zatecki czerwiniak | 50 g   | 1 min  | 5 %        |

## Yeasts

| Name             | Type  | Form | Amount  | Laboratory |
|------------------|-------|------|---------|------------|
| Saflager W 34/70 | Lager | Dry  | 28.75 g | Fermentis  |