

Svetly lezak

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **26**
- SRM **7.7**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **16.4 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2 kg (42.6%)	81 %	4
Grain	Weyermann - Vienna Malt	2 kg (42.6%)	81 %	8
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (10.6%)	73 %	120
Grain	Weyermann - Acidulated Malt	0.2 kg (4.3%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	10 g	60 min	14.3 %
Boil	Saaz (Czech Republic)	50 g	15 min	4.5 %
Boil	Saaz (Czech Republic)	50 g	0 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM30 Bohemska rapsodia	Lager	Liquid	1000 ml	Fermentum Mobile
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Extras

Type	Name	Amount	Use for	Time
Fining	whirlflock	5 g	Boil	10 min

Notes

- woda DEMI 70%
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