

Cesky Lezak Svetly 12 BLG

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **35**
- SRM **4.3**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **24.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **52 C**, Time **5 min**
- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **31 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (72.7%)	80 %	4
Grain	Monachijski	1 kg (18.2%)	80 %	16
Grain	Castlemalting - Cara Clair	0.3 kg (5.5%)	78 %	4
Grain	Jęczmień niesłodowany	0.2 kg (3.6%)	75 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sladek	40 g	60 min	6 %
Boil	Saaz (Czech Republic)	30 g	25 min	4.5 %
Boil	Sladek	30 g	7 min	6 %
Whirlpool	Saaz (Czech Republic)	40 g	0 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM31 Bawarska Dolina	Lager	Slant	200 ml	Fermentum Mobile
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Extras

Type	Name	Amount	Use for	Time
Water Agent	fhirlfloc t	2 g	Boil	10 min
Water Agent	chlorek wapnia	5 g	Mash	0 min
Water Agent	kwask mlekowy 80%	5 g	Mash	0 min
Użyty do zmniejszenia pH wody przy wysładzaniu				

Notes

- 2 tyg. fermentacja burzliwa do 8-12°C
2 dni przerwa diacetylowa ok. 18°C
3 tygodnie lagerowanie 0-5 °C
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