

Velikonoční Český světlý ležák 12 °

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **22**
- SRM **4.5**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **23.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.7 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **31.1 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **37 C**, Time **20 min**
- Temp **52 C**, Time **20 min**
- Temp **62 C**, Time **25 min**
- Temp **72 C**, Time **25 min**
- Temp **100 C**, Time **10 min**
- Temp **62 C**, Time **0 min**
- Temp **72 C**, Time **25 min**
- Temp **100 C**, Time **10 min**
- Temp **73 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **39.8C**
- Add grains
- Keep mash **20 min** at **37C**
- Keep mash **20 min** at **52C**
- Keep mash **0 min** at **62C**
- Keep mash **25 min** at **62C**
- Keep mash **25 min** at **72C**
- Keep mash **25 min** at **72C**
- Keep mash **20 min** at **73C**
- Keep mash **0 min** at **78C**
- Keep mash **10 min** at **100C**
- Keep mash **10 min** at **100C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Bestmalz (Pilsen Malt)	4.9 kg (81.7%)	80.5 %	4
Grain	Monachijski Bestmalz (Muich Malt)	0.8 kg (13.3%)	80 %	16
Grain	Zakwaszający Bestmalz (Acid Malt)	0.3 kg (5%)	58.7 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saazer	20 g	90 min	3.1 %

Boil	Magnum	15 g	30 min	13.2 %
Aroma (end of boil)	Saazer	20 g	10 min	3.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 2124 Bohemian Lager	Lager	Liquid	125 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	15 min
Other	Pilsnerner Enzyme optimizer	4 g	Primary	15 day(s)

Notes

- Zacieranie: dekokcyjne
37C -20 min (całość)
52C -20 min (całość)
62C -25 min 1/3
72C -25 min 1/3
100C -10 min 1/3
62C -0 min (całość)
72C -25 min 1/3
100C -10 min 1/3
73C -20 min (całość)
78C -0 min (całość)
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