

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 |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|----------------------|-------|-------|--------|------------------|
| FM31 Bawarska Dolina | Lager | Slant | 200 ml | Fermentum Mobile |
|----------------------|-------|-------|--------|------------------|

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 wyładzaniu

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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