

# Cesky Lezak Svetly 12 BLG

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **23**
- SRM **4.3**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **26.1 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21.8 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński        | 3 kg (69%)     | 80 %  | 4   |
| Grain | Strzegom Monachijski typ I | 1 kg (23%)     | 79 %  | 16  |
| Grain | Strzegom Karmel 30         | 0.2 kg (4.6%)  | 75 %  | 30  |
| Grain | Płatki pszeniczne          | 0.15 kg (3.4%) | 80 %  | 3   |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Magnum                | 12 g   | 55 min | 12 %       |
| Boil    | Saaz (Czech Republic) | 25 g   | 20 min | 4 %        |
| Boil    | Saaz (Czech Republic) | 20 g   | 10 min | 4 %        |

## Yeasts

| Name  | Type  | Form   | Amount | Laboratory |
|-------|-------|--------|--------|------------|
| Lutra | Lager | Liquid | 100 ml | Omega      |