

# ČESKÝ LEŽÁK SVETLY

- Gravity **10 BLG**
- ABV **4 %**
- IBU **37**
- SRM **4**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **18.7 liter(s)**

## Steps

- Temp **52 C**, Time **15 min**
- Temp **72 C**, Time **50 min**

## Mash step by step

- Heat up **14.5 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **50 min** at **72C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.6 kg (86.7%)	81 %	4
Grain	Monachijski	0.4 kg (9.6%)	80 %	16
Grain	Karmelowy Jasny 30EBC	0.15 kg (3.6%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	35 g	60 min	6.6 %
Boil	Saaz (Czech Republic)	15 g	20 min	4.5 %
Boil	Saaz (Czech Republic)	25 g	10 min	4 %
Boil	Tettnanger	6 g	0 min	3.8 %
Boil	Marynka	29.5 g	0 min	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 2308 Munich Lager	Lager	Slant	1500 ml	---