

# lezak

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **31**
- SRM **3.8**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (80%)	80 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (10%)	79 %	16
Grain	Briess - Carapils Malt	0.5 kg (10%)	74 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	30 g	60 min	7.8 %
Boil	Saaz	20 g	15 min	3.8 %
Boil	Premiant	20 g	3 min	8 %
Boil	Saaz	30 g	3 min	3.8 %