

Marysienka - Cesky Svetly Lezak 12BLG

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **43**
- SRM **5.6**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **40 min**
- Temp **70 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **21.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Pilzneński | 4.5 kg (86.5%) | 81 % | 4 |
| Grain | Monachijski | 0.5 kg (9.6%) | 80 % | 16 |
| Grain | Strzegom Karmel 150 | 0.2 kg (3.8%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Premiant | 45 g | 60 min | 8 % |
| Boil | Saaz (Czech Republic) | 20 g | 20 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 30 g | 10 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's M84 Bohemian Lager | Lager | Dry | 10 g | Mangrove Jack's |