Cesky Lezak Svetly 12 BLG

- Gravity **12.1 BLG**
- ABV **---**
- IBU **44**
- SRM **7.5**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **16.6 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12.5 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 **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.6 kg *(86.7%)*	80 %	4
Grain	Monachijski	0.4 kg *(9.6%)*	80 %	16
Grain	Strzegom Karmel 150	0.15 kg *(3.6%)*	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	35 g	60 min	8 %
Boil	Saaz (Czech Republic)	15 g	20 min	4.5 %
Boil	Saaz (Czech Republic)	25 g	10 min	4.5 %

Yeasts

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

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.