

# Cesky Lezak 12 BLG

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- Gravity **11.4 BLG**
- ABV ---
- IBU **46**
- SRM **7.5**

## 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **16.6 liter(s)**

## 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 %      |