

# Cesky Lezak Svetly 12 BLG

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **43**
- 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 **75 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16.2 liter(s)**

## Steps

- Temp **52 C**, Time **15 min**
- Temp **72 C**, Time **20 min**
- Temp **100 C**, Time **10 min**
- Temp **70 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **57.5C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **70 min** at **70C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Keep mash **10 min** at **100C**
- Sparge using **17.5 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	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

## Notes

- zacieranie dekokcyjne  
*Mar 11, 2018, 1:45 PM*