

# Jasne peľne (světly ležák)

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **32**
- SRM **4.2**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **90 min**
- Evaporation rate **14.5 %/h**
- Boil size **56 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **35.8 liter(s)**
- Total mash volume **46.8 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **35.8 liter(s)** of strike water to **70.8C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **2 min** at **78C**
- Sparge using **31.2 liter(s)** of **76C** water or to achieve **56 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (45.5%)	81 %	4
Grain	Viking Pale Ale malt	5 kg (45.5%)	80 %	5
Grain	Pszeniczny	1 kg (9.1%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	izabella	80 g	10 min	5.8 %
Boil	izabella	40 g	60 min	5.8 %
Boil	izabella	80 g	20 min	5.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Liquid	1 ml	Fermentum Mobile
CALIFORNIAN LAGER M54	Lager	Dry	1 g	Mangrove Jack's