

# Lekki Pils

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **37**
- SRM **3.8**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **13 liter(s)**

## Fermentables

| Type        | Name                        | Amount          | Yield | EBC |
|-------------|-----------------------------|-----------------|-------|-----|
| Dry Extract | Muntons DME - Extra Light   | 0.88 kg (49.4%) | 95 %  | 6   |
| Grain       | Pilzneński                  | 0.5 kg (28.1%)  | 81 %  | 4   |
| Grain       | Weyermann - Carapils        | 0.1 kg (5.6%)   | 78 %  | 4   |
| Grain       | Strzegom Monachijski typ I  | 0.2 kg (11.2%)  | 79 %  | 16  |
| Grain       | Weyermann - Acidulated Malt | 0.1 kg (5.6%)   | 80 %  | 6   |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Premiant              | 15 g   | 80 min | 8 %        |
| Boil    | Saaz (Czech Republic) | 15 g   | 20 min | 4.5 %      |
| Boil    | Saaz (Czech Republic) | 15 g   | 0 min  | 4.5 %      |

## Yeasts

| Name          | Type  | Form | Amount | Laboratory                         |
|---------------|-------|------|--------|------------------------------------|
| Saflager S-23 | Lager | Dry  | 11 g   | Fermentis Division of S.I.Lesaffre |