

#?? Svetly Lezak

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **35**
- SRM **3.7**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **24.6 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.38 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **50 C**, Time **5 min**
- Temp **63 C**, Time **35 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **14.5 liter(s)** of strike water to **54.4C**
- Add grains
- Keep mash **5 min** at **50C**
- Keep mash **35 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.9 kg (90.7%)	81 %	4
Grain	Monachijski	0.2 kg (4.7%)	80 %	16
Grain	Cara-Pils/Dextrine	0.2 kg (4.7%)	72 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	20 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	200 ml	Fermentis