

# Světlý ležák

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU ---
- SRM **3.2**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **34.5 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **34.3 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **60 C**, Time **10 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **26.3 liter(s)** of strike water to **60.3C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **10 min** at **60C**
- Keep mash **45 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	7.56 kg (94.8%)	80.5 %	2
Grain	Karamel Pils Steinbach	0.14 kg (1.7%)	79 %	6
Grain	Acid Malt	0.28 kg (3.4%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Premiant	44 g	90 min	8 %
Mash	Zatecki czerwiniak	44 g	45 min	5 %
Mash	Premiant	19 g	45 min	8 %
Mash	Zatecki czerwiniak	31 g	10 min	5 %
Mash	Zatecki czerwiniak	50 g	1 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	28.75 g	Fermentis