

# Bardziej ČESKÝ LEŽÁK v3

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **35**
- SRM **4.7**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **0 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Steps

- Temp **63 C**, Time **25 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21.1 liter(s)** of strike water to **68.8C**
- Add grains
- Keep mash **25 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (87.7%)	80 %	4
Grain	Strzegom Monachijski typ II	0.5 kg (8.8%)	79 %	22
Grain	Karmelowy Jasny 30EBC	0.2 kg (3.5%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	5 g	60 min	10 %
Boil	Saaz (Czech Republic)	32 g	60 min	4.5 %
Boil	Saaz (Czech Republic)	35 g	25 min	4.5 %
Boil	Saaz (Czech Republic)	30 g	10 min	4.5 %
Boil	Saaz (Czech Republic)	10 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Gozdawa - Czech Pilsner	Lager	Dry	11 g	Gozdawa
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### Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	1.2 g	Boil	5 min