

# Český Ležák 12 ° BLG

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **41**
- SRM **7.2**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **55 C**, Time **15 min**
- Temp **66 C**, Time **60 min**
- Temp **77 C**, Time **15 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **77C**
- Sparge using **24 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

## Fermentables

| Type  | Name   | Amount       | Yield | EBC |
|-------|--|--------------|-------|-----|
| Grain | Słód Pilzneński 5 kg<br>Viking Malt            | 4 kg (57.1%) | 80 %  | 4   |
| Grain | Słód Monachijski 1<br>kg Strzegom              | 2 kg (28.6%) | 79 %  | 16  |
| Grain | Słód Cara Ruby 50<br>EBC 1 kg<br>Castlemalting | 1 kg (14.3%) | 78 %  | 50  |

## Hops

| Use for | Name                     | Amount | Time   | Alpha acid |
|---------|--------------------------|--------|--------|------------|
| Boil    | Sladek                   | 50 g   | 40 min | 6 %        |
| Boil    | Saaz (Czech<br>Republic) | 50 g   | 30 min | 4.5 %      |
| Boil    | Saaz (Czech<br>Republic) | 50 g   | 20 min | 4.5 %      |

## Yeasts

| Name           | Type  | Form | Amount | Laboratory |
|----------------|-------|------|--------|------------|
| Fermentis S-23 | Lager | Dry  | 23 g   | Fermentis  |

## Notes

- <https://twojbrowar.pl/pl/karmelowe/358-slod-cara-ruby-50-ebc-1-kg-castlemalting.html>  
<https://twojbrowar.pl/pl/podstawowe/293-slod-pilznenski-5-kg-strzegom.html>  
<https://twojbrowar.pl/pl/podstawowe/312-slod-monachijski-1-kg-strzegom.html>  
<https://twojbrowar.pl/pl/aromatyczny/574-saazzatecki-100g-cz-chmiel-granulat.html>  
<https://twojbrowar.pl/pl/aromatyczny/871-sladek-50g-cz-chmiel-granulat.html>  
<https://twojbrowar.pl/pl/drozdze-suche/119-fermentis-saflager-s-23.html>  
*Oct 2, 2019, 10:26 PM*