

# Český ležák

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **38**
- SRM **4.9**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **28.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **22.2 liter(s)**

## Steps

- Temp **52 C**, Time **15 min**
- Temp **62 C**, Time **25 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16.6 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **25 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński         | 4.5 kg (81.1%) | 80 %  | 4   |
| Grain | Monachijski                 | 0.4 kg (7.2%)  | 80 %  | 16  |
| Grain | Karmelowy Jasny 30EBC       | 0.3 kg (5.4%)  | 75 %  | 30  |
| Grain | Weyermann - Carapils        | 0.25 kg (4.5%) | 78 %  | 4   |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (1.8%)  | 80 %  | 6   |

## Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Premiant              | 35 g   | 70 min | 8 %        |
| Boil                | Saaz (Czech Republic) | 15 g   | 45 min | 4.5 %      |
| Aroma (end of boil) | Saaz (Czech Republic) | 25 g   | 5 min  | 4.5 %      |

## Yeasts

| <b>Name</b>      | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|------------------|-------------|-------------|---------------|-------------------|
| Saflager W 34/70 | Lager       | Dry         | 22 g          | Fermentis         |

### **Extras**

| <b>Type</b> | <b>Name</b> | <b>Amount</b> | <b>Use for</b> | <b>Time</b> |
|-------------|-------------|---------------|----------------|-------------|
| Fining      | WHIRLFLOC T | 1.25 g        | Boil           | 15 min      |