

# Czeski Leżak Czarny - ČESKÝ LEŽÁK TMAVÝ

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **20**
- SRM **18.3**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **30 liter(s)** of strike water to **55.2C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                           | Amount         | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt            | 3 kg (50%)     | 82 %  | 4   |
| Grain | Monachijski Ciemny Viking Malt | 2 kg (33.3%)   | 79 %  | 22  |
| Grain | Karmelowy 150 Viking Malt      | 0.5 kg (8.3%)  | 75 %  | 150 |
| Grain | Weyermann - Carafa II          | 0.25 kg (4.2%) | 70 %  | 837 |
| Grain | Viking Carmel malt             | 0.25 kg (4.2%) | 75 %  | 30  |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Saaz (Czech Republic) | 50 g   | 60 min | 4.5 %      |

## Yeasts

| Name                   | Type  | Form   | Amount | Laboratory       |
|------------------------|-------|--------|--------|------------------|
| FM30 Bohemska rapsodia | Lager | Liquid | 40 ml  | Fermentum Mobile |