

# POLSKO ČESKÝ LEŽÁK v2

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **35**
- SRM **4.5**
- 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 **20.4 liter(s)**
- Total mash volume **25.9 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 **20.4 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 **14.1 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.9 kg (89.1%)	80 %	4
Grain	Strzegom Monachijski typ II	0.4 kg (7.3%)	79 %	22
Grain	Karmelowy Jasny 30EBC	0.2 kg (3.6%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Saaz (Czech Republic)	35 g	25 min	4.5 %
Boil	Saaz (Czech Republic)	30 g	10 min	4.5 %

## Yeasts

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

## Extras

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