

Prawie ČESKÝ LEŽÁK

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **48**
- SRM **5.5**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **23.8 liter(s)**

Steps

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

Mash step by step

- Heat up **18 liter(s)** of strike water to **69.9C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **24.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (86.2%)	80 %	4
Grain	Strzegom Monachijski typ II	0.6 kg (10.3%)	79 %	22
Grain	Karmelowy Jasny 30EBC	0.2 kg (3.4%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	36 g	60 min	10 %
Boil	Saaz (Czech Republic)	23 g	20 min	4.5 %
Boil	Saaz (Czech Republic)	27 g	10 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Notes

- Zadane drożdżeto safale us-05 ale powinny być do ceskiego lezaka niestety ich temperatura pracy (do

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

20stopni) przerasta możliwości - może zimą
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