Ceskiy lezak

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **25**
- SRM **4.4**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **65 liter(s)**
- Trub loss **5 %**
- Size with trub loss **68.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **86 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **58 liter(s)**
- Total mash volume **72.5 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **58 liter(s)** of strike water to **53.8C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **42.5 liter(s)** of **76C** water or to achieve **86 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	12 kg *(82.8%)*	81 %	4
Grain	Monachijski	2 kg *(13.8%)*	80 %	16
Grain	Karmelowy Jasny 30EBC	0.5 kg *(3.4%)*	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	81.25 g	80 min	6.7 %
Boil	Saaz (Czech Republic)	100 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
S 23	Lager	Slant	406.25 ml	---