ĆESKÝ LEŽÁK #2

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **37**
- SRM **3.7**
- 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 **80 min**
- Evaporation rate **13 %/h**
- Boil size **34.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **25.4 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **63 C**, Time **25 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **25 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **22 liter(s)** of **76C** water or to achieve **34.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.5 kg *(86.6%)*	81 %	3
Grain	Strzegom Monachijski typ I	0.5 kg *(7.9%)*	79 %	16
Grain	Weyermann - Carapils	0.25 kg *(3.9%)*	78 %	4
Grain	Weyermann - Acidulated Malt	0.1 kg *(1.6%)*	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	26.6 g	70 min	13.2 %
Boil	Saaz (Czech Republic)	20 g	45 min	3.5 %
Aroma (end of boil)	Saaz (Czech Republic)	46.5 g	3 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory

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

Saflager W 34/70	Lager	Dry	22 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloct	1.25 g	Boil	10 min

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