

# Ceskiy lezak

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **27**
- SRM **4**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **80 liter(s)**
- Trub loss **5 %**
- Size with trub loss **84 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **101.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **70.8 liter(s)**
- Total mash volume **88.5 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 **70.8 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 **48.1 liter(s)** of **76C** water or to achieve **101.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	13 kg (73.4%)	81 %	4
Grain	Strzegom Wiedeński	1.4 kg (7.9%)	79 %	10
Grain	Karmelowy Jasny 30EBC	0.5 kg (2.8%)	75 %	30
Grain	Pszeniczny	0.5 kg (2.8%)	85 %	4
Grain	Briess - Pale Ale Malt	2.3 kg (13%)	80 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Crystal	172.31 g	60 min	4.5 %
Boil	Saaz (Czech Republic)	123.08 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
S 23	Lager	Slant	500 ml	---