

# Czeski lezak

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **22**
- SRM **5.1**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **12.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (74.1%)	81 %	4
Grain	Monachijski	0.3 kg (11.1%)	80 %	16
Grain	Caramel/Crystal Malt - 20L	0.2 kg (7.4%)	75 %	39
Grain	Cookie	0.2 kg (7.4%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	15 g	60 min	4.5 %
Boil	Saaz (Czech Republic)	15 g	15 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	10 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Lager	Dry	11 g	Fermentis

## Notes

- 68 - 1h  
72 - 10min  
76 - Wystadzanie  
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