

# Cesky Lezak 10BLG

- Gravity **10 BLG**
- ABV ---
- IBU **20**
- SRM **5.4**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **20 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (81.6%)	80 %	4
Grain	Monachijski	0.5 kg (10.2%)	80 %	16
Grain	Strzegom Karmel 150	0.1 kg (2%)	75 %	150
Grain	Carabelge	0.3 kg (6.1%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	5 g	60 min	13.5 %
Boil	Lublin (Lubelski)	10 g	60 min	4 %
Boil	Saaz (Czech Republic)	15 g	20 min	4.5 %
Boil	Saaz (Czech Republic)	25 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Safbrew