

Český Ležák 12

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **36**
- SRM **4.4**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **25.4 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **15 min** at **64C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **20.5 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5.1 kg (80.3%)	82 %	4
Grain	Weyermann - Carapils	0.5 kg (7.9%)	78 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (7.9%)	80 %	16
Grain	Karmelowy Jasny 30EBC	0.15 kg (2.4%)	75 %	30
Grain	Weyermann - Acidulated Malt	0.1 kg (1.6%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	16 g	90 min	4.5 %
Boil	Premiant	16 g	75 min	8 %
Boil	Saaz (Czech Republic)	20 g	20 min	4.5 %
Boil	Premiant	20 g	20 min	8 %

Boil	Saaz (Czech Republic)	15 g	5 min	4.5 %
Boil	Premiant	15 g	5 min	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Liquid	100 ml	Fermentum Mobile

Notes

- Zmodyfikowałem przepis zgodnie z oryginalnymi recepturami - dałem carapil i zakwaszający.

Inny schemat zacierania i drożdże fm 30. Zobczymy co wyjdzie. Warzenie w styczniu ;)
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