

ČESKÝ LEŽÁK #6

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **44**
- SRM **4.3**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **45 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.6 liter(s)**
- Total mash volume **40.8 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **70 C**, Time **35 min**

Mash step by step

- Heat up **30.6 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **35 min** at **70C**
- Sparge using **24.6 liter(s)** of **76C** water or to achieve **45 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|--------------|--------|-----|
| Grain | Strzegom Pilzneński | 7 kg (68.6%) | 80 % | 4 |
| Grain | Bestmalz Carmel Pils | 1 kg (9.8%) | 75 % | 5 |
| Grain | BESTMALZ - Best Vienna | 1 kg (9.8%) | 80.5 % | 9 |
| Grain | Acidulated BESTMALZ | 0.2 kg (2%) | 76 % | 5 |
| Grain | Chit Malt | 1 kg (9.8%) | 50 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Magnat | 45 g | 60 min | 11.2 % |
| Boil | Premiant | 35 g | 60 min | 5.1 % |
| Boil | Saaz (Czech Republic) | 35 g | 20 min | 3.4 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 35 g | 1 min | 3.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|------------------------------------|-------|-----|--------|-----|
| Mangrove Jack's M84 Bohemian Lager | Lager | Dry | 22.5 g | --- |
| Saflager W 34/70 | Lager | Dry | 22.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|--------|
| Fining | whirlfloc | 2.5 g | Boil | 10 min |