

# 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
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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