

Czeski Leżaczek

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **20**
- SRM **10.8**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **24.7 liter(s)**

Steps

- Temp **51 C**, Time **10 min**
- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18.2 liter(s)** of strike water to **56.5C**
- Add grains
- Keep mash **10 min** at **51C**
- Keep mash **20 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Pilzneński | 3.5 kg (53.8%) | 81 % | 4 |
| Grain | Monachijski | 2.8 kg (43.1%) | 80 % | 16 |
| Grain | Karmelowy żytni Strzegom | 0.1 kg (1.5%) | 75 % | 150 |
| Grain | Carafa II | 0.1 kg (1.5%) | 70 % | 812 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Premiant | 25 g | 60 min | 8 % |
| Boil | Saaz (USA) | 15 g | 15 min | 3.75 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Saflager S-23 | Lager | Dry | 11 g | Fermentis |

Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- Carafa II dodajemy później - na drugi czas 72 st na 15 min przed końcem
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