

# Czeski Leżak

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **43**
- SRM **4**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **23.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (90.9%)  | 80 %  | 4   |
| Grain | Monachijski         | 0.5 kg (9.1%) | 80 %  | 16  |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Saaz (Czech Republic) | 60 g   | 60 min | 4.5 %      |
| Boil    | Premiant              | 50 g   | 10 min | 8 %        |
| Boil    | Saaz (Czech Republic) | 15 g   | 15 min | 4.5 %      |

## Yeasts

| Name                               | Type  | Form  | Amount | Laboratory      |
|------------------------------------|-------|-------|--------|-----------------|
| Mangrove Jack's M84 Bohemian Lager | Lager | Slant | 200 ml | Mangrove Jack's |