

# Czeski Leżak Czarny - ČESKÝ LEŽÁK TMAVÝ

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **20**
- SRM **18.3**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **30 liter(s)** of strike water to **55.2C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (50%)	82 %	4
Grain	Monachijski Ciemny Viking Malt	2 kg (33.3%)	79 %	22
Grain	Karmelowy 150 Viking Malt	0.5 kg (8.3%)	75 %	150
Grain	Weyermann - Carafa II	0.25 kg (4.2%)	70 %	837
Grain	Viking Carmel malt	0.25 kg (4.2%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	50 g	60 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Liquid	40 ml	Fermentum Mobile