

# Czeski Leżak

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **21**
- SRM **7.2**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **13 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.4 liter(s)**
- Total mash volume **8.6 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **25 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **6.4 liter(s)** of strike water to **60.9C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **20 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **13 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1.8 kg (83.7%) | 80 %  | 4   |
| Grain | Monachijski         | 0.2 kg (9.3%)  | 80 %  | 16  |
| Grain | Strzegom Karmel 150 | 0.15 kg (7%)   | 75 %  | 150 |

## Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Premiant              | 5 g    | 60 min | 6.6 %      |
| Boil                | Saaz (Czech Republic) | 7 g    | 30 min | 4 %        |
| Aroma (end of boil) | Saaz (Czech Republic) | 25 g   | 10 min | 4 %        |

## Yeasts

| Name                | Type  | Form   | Amount | Laboratory  |
|---------------------|-------|--------|--------|-------------|
| Wyeast - Czech Pils | Lager | Liquid | 125 ml | Wyeast Labs |

## Notes

- - 55°C - 10min

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

- 63°C - 20min
  - Odebrana 1/3 zacieru
  - 72°C - 20 min. dekokt
  - 100°C - 15 min dekokt
  - 72°C - 25 min
  - 76°C - 5 min
- czas gotowania 80 min  
*Oct 4, 2018, 7:13 PM*