

# Český Ležák 12

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **36**
- SRM **4.4**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **25.4 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **15 min** at **64C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **20.5 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński         | 5.1 kg (80.3%) | 82 %  | 4   |
| Grain | Weyermann - Carapils        | 0.5 kg (7.9%)  | 78 %  | 4   |
| Grain | Strzegom Monachijski typ I  | 0.5 kg (7.9%)  | 80 %  | 16  |
| Grain | Karmelowy Jasny 30EBC       | 0.15 kg (2.4%) | 75 %  | 30  |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (1.6%)  | 80 %  | 6   |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Saaz (Czech Republic) | 16 g   | 90 min | 4.5 %      |
| Boil    | Premiant              | 16 g   | 75 min | 8 %        |
| Boil    | Saaz (Czech Republic) | 20 g   | 20 min | 4.5 %      |
| Boil    | Premiant              | 20 g   | 20 min | 8 %        |

|      |                       |      |       |       |
|------|-----------------------|------|-------|-------|
| Boil | Saaz (Czech Republic) | 15 g | 5 min | 4.5 % |
| Boil | Premiant              | 15 g | 5 min | 8 %   |

## Yeasts

| Name                   | Type  | Form   | Amount | Laboratory       |
|------------------------|-------|--------|--------|------------------|
| FM30 Bohemska rapsodia | Lager | Liquid | 100 ml | Fermentum Mobile |

## Notes

- Zmodyfikowałem przepis zgodnie z oryginalnymi recepturami - dałem carapil i zakwaszający.

Inny schemat zacierania i drożdże fm 30. Zobczymy co wyjdzie. Warzenie w styczniu ;)  
*Dec 28, 2020, 5:59 PM*