

# ČESKÝ LEŽÁK TMAVÝ

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **33**
- SRM **27.4**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.4 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **2 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **2 min** at **76C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC  |
|-------|---------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński       | 4 kg (68.4%)   | 80 %  | 4    |
| Grain | Viking Munich Malt        | 1 kg (17.1%)   | 78 %  | 22   |
| Grain | Strzegom Czekoladowy 1200 | 0.3 kg (5.1%)  | 68 %  | 1202 |
| Grain | Strzegom Karmel 600       | 0.3 kg (5.1%)  | 68 %  | 601  |
| Grain | Chit Malt                 | 0.25 kg (4.3%) | 50 %  | 2    |

## Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Premiant              | 40 g   | 60 min | 8 %        |
| Aroma (end of boil) | Saaz (Czech Republic) | 30 g   | 5 min  | 4.5 %      |

## Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Fermentis W34/70 | Lager | Dry  | 22 g   | ---        |

## Extras

| Type   | Name      | Amount | Use for | Time   |
|--------|-----------|--------|---------|--------|
| Fining | whirlfloc | 1.25 g | Boil    | 10 min |

## Notes

- Strzegom Czekoladowy 1200 dodany na koniec zacierania  
*Jan 30, 2022, 5:21 PM*