

# Ceskiy lezak

- Gravity **12.1 BLG**
- ABV ---
- IBU **27**
- SRM **4.4**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **65 liter(s)**
- Trub loss **5 %**
- Size with trub loss **68.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **86 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **58 liter(s)**
- Total mash volume **72.5 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **58 liter(s)** of strike water to **53.8C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **42.5 liter(s)** of **76C** water or to achieve **86 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount        | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Pilzneński               | 12 kg (82.8%) | 81 %  | 4   |
| Grain | Monachijski              | 2 kg (13.8%)  | 80 %  | 16  |
| Grain | Karmelowy Jasny<br>30EBC | 0.5 kg (3.4%) | 75 %  | 30  |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Crystal               | 140 g  | 60 min | 4.5 %      |
| Boil    | Saaz (Czech Republic) | 100 g  | 10 min | 4 %        |

## Yeasts

| Name | Type  | Form  | Amount    | Laboratory |
|------|-------|-------|-----------|------------|
| S 23 | Lager | Slant | 406.25 ml | ---        |