

# Český Ležák 12 ° BLG

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **41**
- SRM **7.2**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **55 C**, Time **15 min**
- Temp **66 C**, Time **60 min**
- Temp **77 C**, Time **15 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **77C**
- Sparge using **24 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilzneński 5 kg Viking Malt	4 kg (57.1%)	80 %	4
Grain	Słód Monachijski 1 kg Strzegom	2 kg (28.6%)	79 %	16
Grain	Słód Cara Ruby 50 EBC 1 kg Castlemalting	1 kg (14.3%)	78 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sladek	50 g	40 min	6 %
Boil	Saaz (Czech Republic)	50 g	30 min	4.5 %
Boil	Saaz (Czech Republic)	50 g	20 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis S-23	Lager	Dry	23 g	Fermentis

## Notes

- <https://twojbrowar.pl/pl/karmelowe/358-slod-cara-ruby-50-ebc-1-kg-castlemalting.html>  
<https://twojbrowar.pl/pl/podstawowe/293-slod-pilznenski-5-kg-strzegom.html>  
<https://twojbrowar.pl/pl/podstawowe/312-slod-monachijski-1-kg-strzegom.html>  
<https://twojbrowar.pl/pl/aromatyczny/574-saazzatecki-100g-cz-chmiel-granulat.html>  
<https://twojbrowar.pl/pl/aromatyczny/871-sladek-50g-cz-chmiel-granulat.html>  
<https://twojbrowar.pl/pl/drozdze-suche/119-fermentis-saflager-s-23.html>  
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