

## ČESKÝ LEŽÁK #2

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **37**
- SRM **3.7**
- 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 **80 min**
- Evaporation rate **13 %/h**
- Boil size **34.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **25.4 liter(s)**

### Steps

- Temp **52 C**, Time **15 min**
- Temp **63 C**, Time **25 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **19 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **25 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **22 liter(s)** of **76C** water or to achieve **34.6 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pilzneňski                  | 5.5 kg (86.6%) | 81 %  | 3   |
| Grain | Strzegom Monachijski typ I  | 0.5 kg (7.9%)  | 79 %  | 16  |
| Grain | Weyermann - Carapils        | 0.25 kg (3.9%) | 78 %  | 4   |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (1.6%)  | 80 %  | 4   |

### Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Magnat                | 26.6 g | 70 min | 13.2 %     |
| Boil                | Saaz (Czech Republic) | 20 g   | 45 min | 3.5 %      |
| Aroma (end of boil) | Saaz (Czech Republic) | 46.5 g | 3 min  | 3.5 %      |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                  |       |     |      |           |
|------------------|-------|-----|------|-----------|
| Saflager W 34/70 | Lager | Dry | 22 g | Fermentis |
|------------------|-------|-----|------|-----------|

### Extras

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