

# ČESKÝ LEŽÁK #5

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **38**
- SRM **4.4**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **33.4 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.9 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **35 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **57.9C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **35 min** at **72C**
- Sparge using **21.5 liter(s)** of **76C** water or to achieve **33.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	5.5 kg (78.6%)	80.5 %	4
Grain	Acidulated BESTMALZ	0.5 kg (7.1%)	76 %	5
Grain	Słód pszeniczny Bestmalz	0.5 kg (7.1%)	78 %	18
Grain	Bestmalz Carmel Pils	0.5 kg (7.1%)	75 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	40 g	65 min	9.4 %
Aroma (end of boil)	Premiant	50 g	10 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis W34/70	Lager	Dry	23 g	---

## Extras

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