

# 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*