

# Czeski Leżaczek

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **20**
- SRM **10.8**
- 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 **60 min**
- Evaporation rate **5 %/h**
- Boil size **30 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **24.7 liter(s)**

## Steps

- Temp **51 C**, Time **10 min**
- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18.2 liter(s)** of strike water to **56.5C**
- Add grains
- Keep mash **10 min** at **51C**
- Keep mash **20 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (53.8%)	81 %	4
Grain	Monachijski	2.8 kg (43.1%)	80 %	16
Grain	Karmelowy żytni Strzegom	0.1 kg (1.5%)	75 %	150
Grain	Carafa II	0.1 kg (1.5%)	70 %	812

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	25 g	60 min	8 %
Boil	Saaz (USA)	15 g	15 min	3.75 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	11 g	Fermentis

## Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- Carafa II dodajemy później - na drugi czas 72 st na 15 min przed końcem  
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