

## #10 Czeski Leżak czarny ČESKÝ LEŽÁK TMAVÝ

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **28**
- SRM **16.6**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **16.7 liter(s)**

### Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **12.5 liter(s)** of strike water to **57.4C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                     | Amount         | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Pilzneński               | 2 kg (47.8%)   | 81 %  | 4   |
| Grain | Monachijski              | 1.6 kg (38.3%) | 80 %  | 16  |
| Grain | Karmelowy żytni Strzegom | 0.4 kg (9.6%)  | 75 %  | 150 |
| Grain | Carafa II                | 0.18 kg (4.3%) | 70 %  | 812 |

### Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Premiant              | 25 g   | 60 min | 8 %        |
| Boil    | Saaz (Czech Republic) | 15 g   | 15 min | 4.5 %      |

### Notes

- Carafa dodajemy dopiero po negatywnej próbie jodowej po 40 min 72 stopnie. Trzymiemy jeszcze 15 min

Drożdże zadawać w temp 16-18 st. Czas fermentacji 14 dni + cicha 14. Temp. 7-10  
Butelkowanie 7g/L Leżakowanie min miesiąc w 2-10 st.  
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