

Ceskiy lezak

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **36**
- SRM **4.3**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **80 liter(s)**
- Trub loss **5 %**
- Size with trub loss **84 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **103 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **69.6 liter(s)**
- Total mash volume **87 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **69.6 liter(s)** of strike water to **53.8C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **50.8 liter(s)** of **76C** water or to achieve **103 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Pilzneński | 15 kg (86.2%) | 81 % | 4 |
| Grain | Monachijski | 1.8 kg (10.3%) | 80 % | 16 |
| Grain | Karmelowy Jasny 30EBC | 0.6 kg (3.4%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 100 g | 90 min | 8 % |
| Boil | Lublin (Lubelski) | 100 g | 20 min | 3.7 % |
| Aroma (end of boil) | Lublin (Lubelski) | 100 g | 15 min | 3.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|-------|-------|--------|------------|
| S 23 | Lager | Slant | 500 ml | --- |