

# Český Ležák 12 ° BLG

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **43**
- SRM **4.8**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

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

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (90%)	82 %	4
Grain	Strzegom Monachijski typ I	0.2 kg (4%)	80 %	16
Grain	Karmelowy Jasny 30EBC	0.2 kg (4%)	75 %	30
Grain	Viking Melanoidynowy	0.1 kg (2%)	75 %	60

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	27 g	70 min	11 %
Boil	Saaz (Czech Republic)	20 g	20 min	4.1 %
Boil	Saaz (Czech Republic)	25 g	10 min	4.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	200 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	wirflock	1 g	Boil	10 min