

# Český ležák

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **38**
- SRM **4.9**
- 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 **80 min**
- Evaporation rate **15 %/h**
- Boil size **28.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **22.2 liter(s)**

## Steps

- Temp **52 C**, Time **15 min**
- Temp **62 C**, Time **25 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16.6 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **25 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (81.1%)	80 %	4
Grain	Monachijski	0.4 kg (7.2%)	80 %	16
Grain	Karmelowy Jasny 30EBC	0.3 kg (5.4%)	75 %	30
Grain	Weyermann - Carapils	0.25 kg (4.5%)	78 %	4
Grain	Weyermann - Acidulated Malt	0.1 kg (1.8%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	35 g	70 min	8 %
Boil	Saaz (Czech Republic)	15 g	45 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	25 g	5 min	4.5 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Saflager W 34/70	Lager	Dry	22 g	Fermentis

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Fining	WHIRLFLOC T	1.25 g	Boil	15 min