

# 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	---