

# ČESKÝ LEŽÁK #4

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **42**
- SRM **4.9**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **45 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **29.7 liter(s)**
- Total mash volume **40.7 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **70 C**, Time **35 min**

## Mash step by step

- Heat up **29.7 liter(s)** of strike water to **57.9C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **35 min** at **70C**
- Sparge using **26.3 liter(s)** of **76C** water or to achieve **45 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	8.5 kg (77.3%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (9.1%)	79 %	16
Grain	Bestmalz Carmel Pils	1 kg (9.1%)	75 %	5
Grain	Weyermann - Acidulated Malt	0.1 kg (0.9%)	80 %	4
Grain	Acidulated BESTMALZ	0.4 kg (3.6%)	76 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	45 g	70 min	9.4 %
Boil	Premiant	50 g	60 min	5.1 %
Aroma (end of boil)	Saaz (Czech Republic)	50 g	10 min	3.4 %
Aroma (end of boil)	Saaz (Czech Republic)	50 g	1 min	3.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M84 Bohemian Lager	Lager	Dry	22.5 g	---
Saflager W 34/70	Lager	Dry	22.5 g	---

### Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc	2.5 g	Boil	15 min

### Notes

- dzielone na dwa fermentory i zadane innymi drożdżami. dodanie po 3l wody do każdego fermentora do uzyskania 13.5 BLG  
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