

# Český Ležák

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **40**
- SRM **4.8**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **33 liter(s)**
- Trub loss **0 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.9 liter(s)**

## Mash information

- Mash efficiency **64 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **33.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	7.2 kg (86.7%)	80 %	4
Grain	Strzegom Monachijski typ I	0.8 kg (9.6%)	79 %	16
Grain	Strzegom Karmel 30	0.3 kg (3.6%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	80 g	50 min	4.5 %
Aroma (end of boil)	Premiant	70 g	10 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Liquid	20 ml	Fermentum Mobile