

Czeski Leżak

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **21**
- SRM **7.2**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **13 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.4 liter(s)**
- Total mash volume **8.6 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **25 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **6.4 liter(s)** of strike water to **60.9C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **20 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **13 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.8 kg (83.7%)	80 %	4
Grain	Monachijski	0.2 kg (9.3%)	80 %	16
Grain	Strzegom Karmel 150	0.15 kg (7%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	5 g	60 min	6.6 %
Boil	Saaz (Czech Republic)	7 g	30 min	4 %
Aroma (end of boil)	Saaz (Czech Republic)	25 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Czech Pils	Lager	Liquid	125 ml	Wyeast Labs

Notes

- - 55°C - 10min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- 63°C - 20min
 - Odebrana 1/3 zacieru
 - 72°C - 20 min. dekokt
 - 100°C - 15 min dekokt
 - 72°C - 25 min
 - 76°C - 5 min
- czas gotowania 80 min
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