

Ceskiy lezak

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **27**
- SRM **4**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **101.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **70.8 liter(s)**
- Total mash volume **88.5 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 **70.8 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 **48.1 liter(s)** of **76C** water or to achieve **101.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Pilzneński | 13 kg (73.4%) | 81 % | 4 |
| Grain | Strzegom Wiedeński | 1.4 kg (7.9%) | 79 % | 10 |
| Grain | Karmelowy Jasny 30EBC | 0.5 kg (2.8%) | 75 % | 30 |
| Grain | Pszeniczny | 0.5 kg (2.8%) | 85 % | 4 |
| Grain | Briess - Pale Ale Malt | 2.3 kg (13%) | 80 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|----------|--------|------------|
| Boil | Crystal | 172.31 g | 60 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 123.08 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|-------|-------|--------|------------|
| S 23 | Lager | Slant | 500 ml | --- |