

ČESKÝ LEŽÁK #3

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **39**
- SRM **5**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **80 min**
- Evaporation rate **13 %/h**
- Boil size **34 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **35 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **35 min** at **72C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **34 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5.5 kg (79.7%)	80 %	4
Grain	Strzegom Monachijski typ II	0.9 kg (13%)	79 %	22
Grain	Bestmalz Carmel Pils	0.3 kg (4.3%)	75 %	5
Grain	Weyermann - Acidulated Malt	0.2 kg (2.9%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	25 g	70 min	11.2 %
Boil	Saaz (Czech Republic)	30 g	60 min	4 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	10 min	4 %
Aroma (end of boil)	Saaz (Czech Republic)	40 g	1 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Mangrove Jack's M84 Bohemian Lager	Lager	Dry	20 g	---
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Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc	1.25 g	Boil	15 min

Notes

- woda butelkowana z Biedry
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