

Český ležák tmavý 12BLG 20L

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **27**
- SRM **17.5**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Pilzneňski | 2 kg (47.8%) | 81 % | 4 |
| Grain | Monachijski Ciemny Steinbach | 1.6 kg (38.3%) | 100 % | 30 |
| Grain | Strzegom Karmel 150 | 0.4 kg (9.6%) | 75 % | 150 |
| Grain | Carafa II | 0.18 kg (4.3%) | 70 % | 812 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Premiant | 25 g | 60 min | 8 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 15 g | 15 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's M84 Bohemian Lager | Lager | Dry | 10 g | Mangrove Jack's |

Notes

- Zacieranie 15l na start
Jan 15, 2023, 5:36 PM