

# Tmavy Lezak

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **29**
- SRM **20.3**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.4 liter(s)**
- Total mash volume **13.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **10.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	3.2 kg (92.8%)	80 %	2
Grain	Carafa II	0.05 kg (1.4%)	70 %	812
Grain	Castle Malting - Chocolate	0.2 kg (5.8%)	60 %	900

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	20 g	40 min	7.1 %
Whirlpool	Saaz (Czech Republic)	50 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Novalager	Lager	Dry	12 g	lallemand

## Notes

- Woda RO modyfikowana kwasem mlekowym  
Zacieranie 13L - 2ml kwasu  
Wystadzanie 9L - 2.5 ml kwasu  
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