# Cesky lezak tmavy

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **---**
- SRM **17.1**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **16.7 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **70 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12.5 liter(s)** of strike water to **57.4C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **20 min** at **62C**
- Keep mash **15 min** at **70C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Strzegom Pilzneński | 2 kg *(47.8%)* | 80 % | 4 |
| Grain | Monachijski | 1.6 kg *(38.3%)* | 80 % | 16 |
| 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 |
|---|---|---|---|---|
| Mash | Premiant | 25 g | 60 min | 8 % |
| Mash | Saaz (Czech Republic) | 15 g | 15 min | 4.5 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| FM30 Bohemska rapsodia | Lager | Liquid | 15 ml | Fermentum Mobile |

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

## Extras

| Type | Name | Amount | Use for | Time |
|---|---|---|---|---|
| Fining | mech | 8 g | Boil | 15 min |