PCLT Cesky lezak tmavy

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **24.9**
- Style **Schwarzbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **87 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **51 C**, Time **10 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **56.2C**
- Add grains
- Keep mash **10 min** at **51C**
- Keep mash **20 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.4 kg *(52.2%)*	80 %	4
Grain	Strzegom Monachijski typ I	1.6 kg *(34.8%)*	79 %	16
Grain	Strzegom Karmel 600	0.4 kg *(8.7%)*	68 %	601
Grain	Carafa II	0.2 kg *(4.3%)*	70 %	812

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	25 g	60 min	6.6 %
Boil	Marynka	5 g	60 min	8.7 %
Boil	Saaz (Czech Republic)	15 g	15 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory

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

Saflager W 34/70	Lager	Slant	420 ml	Fermentis