

Cesky Lezak Tmavy 12 BLG

- Gravity **12.4 BLG**
- ABV ---
- IBU **28**
- SRM **37.3**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **55 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **14.6 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **20 min** at **62C**
- Keep mash **55 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Pilzneński | 2 kg (47.8%) | 81 % | 4 |
| Grain | Monachijski | 1.6 kg (38.3%) | 80 % | 16 |
| Grain | Strzegom Karmel 600 | 0.4 kg (9.6%) | 68 % | 601 |
| Grain | Black (Patent) Malt | 0.18 kg (4.3%) | 55 % | 985 |

Hops

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

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------------|-------|-------|--------|-----------------|
| Mangrove Jack's M84 Bohemian Lager | Lager | Slant | 200 ml | Mangrove Jack's |