

# 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*