

Česky Ležák Tmavy

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **43**
- SRM **29.2**
- Style **American Amber Ale**

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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|--------------|-------|------|
| Grain | Pilzneński | 2.5 kg (50%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ II | 1.6 kg (32%) | 79 % | 22 |
| Grain | Briess - Carapils Malt | 0.4 kg (8%) | 74 % | 3 |
| Grain | Carafa III | 0.3 kg (6%) | 70 % | 1034 |
| Grain | Jęczmień palony | 0.2 kg (4%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Premiant | 50 g | 60 min | 6 % |
| Boil | Saaz (Czech Republic) | 50 g | 10 min | 4.5 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 50 g | 0 min | 4.5 % |