

# Český Ležák Tmavý

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **29**
- SRM **28.5**
- Style **Schwarzbier**

## Batch size

- Expected quantity of finished beer **19.1 liter(s)**
- Trub loss **10 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **52 C**, Time **15 min**
- Temp **70 C**, Time **30 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **56.5C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **30 min** at **70C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **24.1 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	0.18 kg (4.3%)	55 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	25 g	60 min	8.47 %
Boil	Saaz (Czech Republic)	15 g	15 min	3.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 2000 - Budvar Lager	Lager	Slant	2000 ml	Wyeast

## Notes

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

- Zacieranie dekokcyjne jednowarowe  
*Feb 12, 2016, 6:35 PM*