

# tmavy lezak

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **26**
- SRM **26.8**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (75.5%)	80 %	5
Grain	Cafe Light	0.2 kg (3.8%)	78 %	250
Grain	Weyermann Specjal W	0.3 kg (5.7%)	68 %	300
Grain	Castle Wheat Black	0.3 kg (5.7%)	70 %	1250
Grain	Melanoiden Malt	0.2 kg (3.8%)	80 %	39
Grain	Karmelowy Czerwony	0.3 kg (5.7%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	10 g	60 min	9.8 %
Boil	Kazbek	30 g	20 min	6.5 %
Aroma (end of boil)	Premiant	20 g	5 min	9.8 %
Aroma (end of boil)	Saaz (Czech Republic)	10 g	5 min	4.7 %