

Cesky lezak tmavy

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU ---
- SRM **17.1**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **16.7 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **70 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12.5 liter(s)** of strike water to **57.4C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **20 min** at **62C**
- Keep mash **15 min** at **70C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (47.8%)	80 %	4
Grain	Monachijski	1.6 kg (38.3%)	80 %	16
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
Mash	Premiant	25 g	60 min	8 %
Mash	Saaz (Czech Republic)	15 g	15 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Liquid	15 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Fining	mech	8 g	Boil	15 min