

# Cesky Lezak Tmavy

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **28**
- SRM **24.2**

## 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 **71 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.1 liter(s)**
- Total mash volume **17.5 liter(s)**

## Steps

- Temp **54 C**, Time **15 min**
- Temp **70 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **13.1 liter(s)** of strike water to **59.7C**
- Add grains
- Keep mash **15 min** at **54C**
- Keep mash **75 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński        | 2.2 kg (50.2%) | 80 %  | 4   |
| Grain | Strzegom Monachijski typ I | 1.6 kg (36.5%) | 79 %  | 16  |
| Grain | Strzegom Karmel 600        | 0.4 kg (9.1%)  | 68 %  | 601 |
| Grain | Carafa II                  | 0.18 kg (4.1%) | 70 %  | 812 |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Premiant              | 25 g   | 60 min | 8 %        |
| 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 |