

czeski lezak tmavy

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **32**
- SRM **17.2**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **25.1 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **72C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Briess - Pilsen Malt | 2.5 kg (44.8%) | 80.5 % | 2 |
| Grain | Monachijski | 2.1 kg (37.6%) | 80 % | 16 |
| Grain | Strzegom Karmel 150 | 0.5 kg (9%) | 75 % | 150 |
| Grain | Carafa II | 0.18 kg (3.2%) | 70 % | 812 |
| Grain | Acid Malt | 0.3 kg (5.4%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Premiant | 25 g | 60 min | 8 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 15 g | 30 min | 4.5 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 30 g | 10 min | 4.5 % |
| Whirlpool | Saaz (Czech Republic) | 20 g | 0 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-----|-------|-------|--------|-----------|
| w34 | Lager | Slant | 160 ml | fermentis |
|-----|-------|-------|--------|-----------|