

Czeski Leżak Tmavy

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **53**
- SRM **22.5**
- Style **Dark American Lager**

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

Steps

- Temp **53 C**, Time **10 min**
- Temp **62 C**, Time **20 min**
- Temp **73 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12.5 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **10 min** at **53C**
- Keep mash **20 min** at **62C**
- Keep mash **60 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.45 kg (34.7%)	80 %	4
Grain	Strzegom Monachijski typ I	2.15 kg (51.4%)	79 %	16
Grain	Castle Cafe	0.4 kg (9.6%)	75.5 %	480
Grain	Carafa II	0.18 kg (4.3%)	70 %	812

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %
Boil	Saaz (Czech Republic)	18 g	15 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 2124 Bohemian Lager	Lager	Liquid	200 ml	Wyeast Labs