

# Česky Ležák Tmavy

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **43**
- SRM **29.2**
- Style **American Amber Ale**

## 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 **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

| Type  | Name                        | Amount       | Yield | EBC  |
|-------|-----------------------------|--------------|-------|------|
| Grain | Pilzneński                  | 2.5 kg (50%) | 81 %  | 4    |
| Grain | Strzegom Monachijski typ II | 1.6 kg (32%) | 79 %  | 22   |
| Grain | Briess - Carapils Malt      | 0.4 kg (8%)  | 74 %  | 3    |
| Grain | Carafa III                  | 0.3 kg (6%)  | 70 %  | 1034 |
| Grain | Jęczmień palony             | 0.2 kg (4%)  | 55 %  | 985  |

## Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Premiant              | 50 g   | 60 min | 6 %        |
| Boil                | Saaz (Czech Republic) | 50 g   | 10 min | 4.5 %      |
| Aroma (end of boil) | Saaz (Czech Republic) | 50 g   | 0 min  | 4.5 %      |