

Český ležák tmavý dekokcja

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **25**
- SRM **16.4**
- Style **Schwarzbier**

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 **13 %/h**
- Boil size **26.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.7 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **71 C**, Time **20 min**
- Temp **100 C**, Time **10 min**
- Temp **70 C**, Time **25 min**
- Temp **70 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **15 min** at **70C**
- Keep mash **25 min** at **70C**
- Keep mash **20 min** at **71C**
- Keep mash **5 min** at **78C**
- Keep mash **10 min** at **100C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.5 kg (53.4%) | 81 % | 4 |
| Grain | Monachijski | 1.6 kg (34.2%) | 80 % | 16 |
| Grain | Strzegom Karmel 150 | 0.4 kg (8.5%) | 75 % | 150 |
| Grain | Carafa II | 0.18 kg (3.8%) | 70 % | 812 |

Hops

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

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|--------|
| Fining | whirlfloc | 1.25 g | Boil | 10 min |