

# 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