

# Česky Ležák Tmavy

- 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 %