

tmavý ležák

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **23**
- SRM **25.5**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **30 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **73C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|------|
| Grain | Viking Pilsner malt | 3 kg (85.7%) | 82 % | 4 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (5.7%) | 68 % | 1200 |
| Grain | Strzegom Karmel 300 | 0.3 kg (8.6%) | 70 % | 299 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 10 g | 60 min | 4.5 % |
| Boil | Premiant | 10 g | 60 min | 8 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 10 g | 5 min | 4.5 % |
| Aroma (end of boil) | Premiant | 10 g | 5 min | 8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 11 g | Fermentis |