

# smoked tmavy lezak

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **24**
- SRM **27.4**
- Style **Dark American Lager**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.8 kg (43.9%)	81 %	4
Grain	Monachijski typ II 20-25 EBC Weyermann	1 kg (24.4%)	80 %	20
Grain	Słód Wędzony Steinbach	0.6 kg (14.6%)	80 %	5
Grain	Special W Malt	0.15 kg (3.7%)	65.2 %	315
Grain	Fawcett - Dark Crystal	0.15 kg (3.7%)	71 %	300
Grain	Brown Malt (British Chocolate)	0.15 kg (3.7%)	70 %	200
Grain	Pszeniczny Czekoladowy	0.25 kg (6.1%)	73 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	70 min	10.4 %
Boil	Saaz (Czech Republic)	30 g	20 min	3.3 %

Boil	Saaz (Czech Republic)	20 g	5 min	3.3 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Slant	150 ml	Fermentis

## Notes

- Pszeniczny czekoladowy na koniec przerwy 72.  
*Apr 17, 2025, 5:49 PM*