

# Cesky Lezak Tmavy

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **28**
- SRM **24.2**

## 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 **71 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.1 liter(s)**
- Total mash volume **17.5 liter(s)**

## Steps

- Temp **54 C**, Time **15 min**
- Temp **70 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **13.1 liter(s)** of strike water to **59.7C**
- Add grains
- Keep mash **15 min** at **54C**
- Keep mash **75 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.2 kg (50.2%)	80 %	4
Grain	Strzegom Monachijski typ I	1.6 kg (36.5%)	79 %	16
Grain	Strzegom Karmel 600	0.4 kg (9.1%)	68 %	601
Grain	Carafa II	0.18 kg (4.1%)	70 %	812

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	25 g	60 min	8 %
Boil	Saaz (Czech Republic)	15 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M84 Bohemian Lager	Lager	Dry	10 g	Mangrove Jack's