

PCLT Cesky lezak tmavy

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **24.9**
- Style **Schwarzbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **87 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **51 C**, Time **10 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **56.2C**
- Add grains
- Keep mash **10 min** at **51C**
- Keep mash **20 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.4 kg (52.2%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 1.6 kg (34.8%) | 79 % | 16 |
| Grain | Strzegom Karmel 600 | 0.4 kg (8.7%) | 68 % | 601 |
| Grain | Carafa II | 0.2 kg (4.3%) | 70 % | 812 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Premiant | 25 g | 60 min | 6.6 % |
| Boil | Marynka | 5 g | 60 min | 8.7 % |
| Boil | Saaz (Czech Republic) | 15 g | 15 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|------------------|-------|-------|--------|-----------|
| Saflager W 34/70 | Lager | Slant | 420 ml | Fermentis |
|------------------|-------|-------|--------|-----------|