tmavy lezak

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **27**
- SRM **30**
- Style **Dark American Lager**

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 **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **10.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.8 kg *(50%)*	81 %	4
Grain	Monachijski typ II 20-25 EBC Weyermann	1 kg *(27.8%)*	80 %	20
Grain	Special W Malt	0.2 kg *(5.6%)*	65.2 %	315
Grain	Special B Malt	0.2 kg *(5.6%)*	65.2 %	315
Grain	chateau Crystal Malt	0.1 kg *(2.8%)*	72 %	150
Grain	Pszeniczny Czekoladowy	0.1 kg *(2.8%)*	73 %	1001
Grain	Jęczmień palony	0.1 kg *(2.8%)*	55 %	985
Grain	Carafa	0.1 kg *(2.8%)*	70 %	664

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	12 g	70 min	11.5 %
Boil	Saaz (Czech Republic)	16 g	15 min	4.5 %

Notes

- Słody palone na 5 minut w 76 stopniach
  Apr 14, 2023, 4:57 PM

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