

# Ciemny Lager

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **32**
- SRM **15.9**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (29%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (14.5%)	79 %	10
Grain	Strzegom Monachijski typ I	1.5 kg (21.7%)	79 %	16
Grain	Strzegom Monachijski typ II	1.5 kg (21.7%)	79 %	22
Grain	Strzegom Karmel 30	0.2 kg (2.9%)	75 %	30
Grain	Strzegom Karmel 150	0.2 kg (2.9%)	75 %	150
Grain	Strzegom Karmel 300	0.3 kg (4.3%)	70 %	299
Grain	Melanoiden Malt	0.1 kg (1.4%)	80 %	39
Grain	Barwiący	0.1 kg (1.4%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	13.5 %
Boil	Magnum	15 g	30 min	13.5 %
Boil	Tradition	20 g	10 min	5.5 %
Aroma (end of boil)	Tradition	50 g	0 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Slant	150 ml	Fermentum Mobile