

# Dark Rapsody

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **31**
- SRM **8.9**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **33.9 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **74 C**, Time **10 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **74C**
- Sparge using **22.7 liter(s)** of **76C** water or to achieve **33.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	5 kg (89.3%)	81 %	4
Grain	Weyermann - Carabohemian	0.5 kg (8.9%)	80 %	200
Grain	Słód zakwaszający	0.1 kg (1.8%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	30 g	20 min	4.5 %
Boil	Marynka	25 g	60 min	10 %
Boil	Saaz (Czech Republic)	20 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Liquid	1000 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Fining	irish moss	10 g	Boil	10 min
--------	------------	------	------	--------