

Tmave vycepni pivo PRAHA

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **29**
- SRM **24.9**
- Style **Other Smoked Beer**

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 **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **19.7 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **56.2C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	2.2 kg (53.7%)	80 %	16
Grain	Pilzneński	1 kg (24.4%)	81 %	4
Grain	Strzegom Karmel 150	0.4 kg (9.8%)	75 %	150
Grain	Strzegom Karmel 600	0.4 kg (9.8%)	68 %	601
Grain	Strzegom pszenica prażona	0.1 kg (2.4%)	70 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Saaz (Czech Republic)	20 g	15 min	4.5 %