

Czeskie Ciemne (Tmave) - przykładowa receptura

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **26**
- SRM **21.7**
- Style **Dark American Lager**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 3.2 kg (66.7%) | 81 % | 3.5 |
| Grain | Monachijski | 0.7 kg (14.6%) | 80 % | 16 |
| Grain | Strzegom Karmel 300 | 0.35 kg (7.3%) | 70 % | 299 |
| Grain | Weyermann Caramunich 3 | 0.3 kg (6.3%) | 76 % | 150 |
| Grain | Weyermann - Chocolate Wheat | 0.15 kg (3.1%) | 74 % | 788 |
| Grain | Carafa | 0.1 kg (2.1%) | 70 % | 664 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Premiant | 25 g | 60 min | 8 % |
| Boil | Saaz (Czech Republic) | 15 g | 10 min | 4.7 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 25 g | 1 min | 4.7 % |

Yeasts

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

| | | | | |
|------------------|-------|-----|------|-----------|
| Saflager W 34/70 | Lager | Dry | 23 g | Fermentis |
|------------------|-------|-----|------|-----------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 3 g | Boil | 10 min |