

Bohemskie-ciemne-czeskie-tmave 11

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **37**
- SRM **16.4**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **13 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.4 liter(s)**
- Total mash volume **9.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.9 kg (90.4%)	81 %	4
Grain	Strzegom Czekoladowy 400	0.15 kg (7.1%)	68 %	400
Grain	Barwiący	0.051 kg (2.4%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	15 g	60 min	8 %
Boil	Saaz (Czech Republic)	8 g	30 min	4.5 %
Boil	Saaz (Czech Republic)	5 g	10 min	4.5 %