Ciemne lekkie - tmava desitka 10

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **23**
- SRM **24**
- Style **Mild**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **65 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **16.1 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **70 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg *(65.2%)*	82 %	4
Grain	Strzegom Monachijski typ I	0.8 kg *(17.4%)*	79 %	16
Grain	Strzegom Czekoladowy 1200	0.3 kg *(6.5%)*	68 %	1202
Grain	Caraaroma	0.2 kg *(4.3%)*	78 %	400
Grain	Biscuit Malt	0.3 kg *(6.5%)*	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	15 g	60 min	11 %
Boil	Saaz (Czech Republic)	15 g	30 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	5 g	5 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.