

Ciemne lekkie - tmawa 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 | lunga | 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 |