

# Dark Bohemian Lager

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **21**
- SRM **33.2**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **53 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **43.5 liter(s)**
- Total mash volume **58 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	10 kg (69%)	80 %	4
Grain	Strzegom Monachijski typ II	2 kg (13.8%)	79 %	22
Grain	Strzegom Karmel 300	1 kg (6.9%)	70 %	299
Grain	Strzegom Karmel 600	0.5 kg (3.4%)	68 %	601
Grain	Carafa II	0.5 kg (3.4%)	70 %	812
Grain	Strzegom Czekoladowy ciemny	0.5 kg (3.4%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	50 g	60 min	8 %
Aroma (end of boil)	Saaz (Czech Republic)	50 g	20 min	4.5 %