

tmave

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **24**
- SRM **14.6**
- Style **Dark American Lager**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **14 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	wiedeński	0.5 kg (21.5%)	85 %	4
Grain	Monachijski	0.5 kg (21.5%)	80 %	16
Grain	Viking Pale Ale malt	1 kg (42.9%)	80 %	5
Grain	Caramel/Crystal Malt - 80L	0.15 kg (6.4%)	74 %	158
Grain	Briess - Dark Chocolate Malt	0.03 kg (1.3%)	60 %	1000
Grain	Fawcett - Brown	0.15 kg (6.4%)	72 %	200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	60 min	5 %
Whirlpool	Hersbrucker	8 g	10 min	3 %

Yeasts

Name	Type	Form	Amount	Laboratory
w34/70	Lager	Slant	200 ml	---