

Ciemny Lager

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **32**
- SRM **15.9**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2 kg (29%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 1 kg (14.5%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ I | 1.5 kg (21.7%) | 79 % | 16 |
| Grain | Strzegom Monachijski typ II | 1.5 kg (21.7%) | 79 % | 22 |
| Grain | Strzegom Karmel 30 | 0.2 kg (2.9%) | 75 % | 30 |
| Grain | Strzegom Karmel 150 | 0.2 kg (2.9%) | 75 % | 150 |
| Grain | Strzegom Karmel 300 | 0.3 kg (4.3%) | 70 % | 299 |
| Grain | Melanoiden Malt | 0.1 kg (1.4%) | 80 % | 39 |
| Grain | Barwiący | 0.1 kg (1.4%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil | Magnum | 15 g | 60 min | 13.5 % |
| Boil | Magnum | 15 g | 30 min | 13.5 % |
| Boil | Tradition | 20 g | 10 min | 5.5 % |
| Aroma (end of boil) | Tradition | 50 g | 0 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|-------|--------|------------------|
| FM30 Bohemska rapsodia | Lager | Slant | 150 ml | Fermentum Mobile |