

# Czeskie Ciemne (Tmave) - przykładowa receptura

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **26**
- SRM **21.7**
- Style **Dark American Lager**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.2 kg (66.7%)	81 %	3.5
Grain	Monachijski	0.7 kg (14.6%)	80 %	16
Grain	Strzegom Karmel 300	0.35 kg (7.3%)	70 %	299
Grain	Weyermann Caramunich 3	0.3 kg (6.3%)	76 %	150
Grain	Weyermann - Chocolate Wheat	0.15 kg (3.1%)	74 %	788
Grain	Carafa	0.1 kg (2.1%)	70 %	664

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	25 g	60 min	8 %
Boil	Saaz (Czech Republic)	15 g	10 min	4.7 %
Aroma (end of boil)	Saaz (Czech Republic)	25 g	1 min	4.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Saflager W 34/70	Lager	Dry	23 g	Fermentis
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### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	3 g	Boil	10 min