

# Czeskie Ciemne

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **24**
- SRM **26**
- Style **Schwarzbier**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **16.7 liter(s)**
- Total mash volume **21.4 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.7 liter(s)** of strike water to **67.8C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **21.1 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	2 kg (43%)	79 %	22
Grain	Strzegom Wiedeński	2 kg (43%)	79 %	10
Grain	Carafa II	0.15 kg (3.2%)	70 %	812
Grain	Château Cafété	0.5 kg (10.8%)	70 %	800

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	30 g	60 min	6.5 %
Boil	Marynka	10 g	60 min	6.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	200 ml	Fermentis