

Tmave

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **18**
- SRM **26.2**
- Style **Dark American Lager**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Pilzneński | 5 kg (71.4%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (14.3%) | 79 % | 16 |
| Grain | Strzegom Karmel 150 | 0.5 kg (7.1%) | 75 % | 150 |
| Grain | Carafa II | 0.5 kg (7.1%) | 70 % | 812 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 8 % |