

Tmave

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **29**
- SRM **19.8**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 4 kg (87%) | 82 % | 4 |
| Grain | Briess - Chocolate Malt | 0.3 kg (6.5%) | 60 % | 690 |
| Grain | Strzegom Karmel 300 | 0.3 kg (6.5%) | 70 % | 299 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Premiant | 30 g | 60 min | 8 % |
| Boil | Saaz (Czech Republic) | 50 g | 1 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|--------|------------------|
| FM30 Bohemska rapsodia | Lager | Liquid | 30 ml | Fermentum Mobile |

Notes

- Czekoladowy w 50 min. zacierania
Przedłużone zacieranie do 90min
Mar 7, 2021, 2:18 PM