

Tmavy #95

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **20**
- SRM **30.7**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

Steps

- Temp **65 C**, Time **35 min**
- Temp **72 C**, Time **25 min**

Mash step by step

- Heat up **11.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **35 min** at **65C**
- Keep mash **25 min** at **72C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.8 kg (71.8%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.7 kg (17.9%) | 79 % | 16 |
| Grain | Barwiący | 0.4 kg (10.3%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------------------------|--------|--------|------------|
| Boil | Hallertau Tradition polish hops | 20 g | 60 min | 5 % |
| Aroma (end of boil) | Hallertau Tradition | 30 g | 5 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------|-------|---------|--------|------------|
| WLP800 - Pilsner Lager Yeast | Lager | Culture | 100 g | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|--------|
| Fining | whirflock | 1 g | Boil | 15 min |