

## 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 |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                  |       |     |      |           |
|------------------|-------|-----|------|-----------|
| Saflager W 34/70 | Lager | Dry | 23 g | Fermentis |
|------------------|-------|-----|------|-----------|

### Extras

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