

# Czeskie półciemne (polotmavé)

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **30**
- SRM **6.8**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5.5 liter(s) / kg**
- Mash size **28.9 liter(s)**
- Total mash volume **34.1 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **28.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **5.2 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (76.2%)	81 %	4
Grain	Monachijski	1 kg (19%)	80 %	16
Grain	Słód Caramunich Typ II Weyermann	0.25 kg (4.8%)	73 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	50 g	60 min	3.4 %
Boil	Saaz (Czech Republic)	25 g	40 min	3.4 %
Boil	Saaz (Czech Republic)	25 g	15 min	3.4 %
Aroma (end of boil)	Saaz (Czech Republic)	50 g	0 min	3.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	23 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Fining	Whirlfloc	1 g	Boil	5 min
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## Notes

- BIAB  
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