

# Tmave

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **19**
- SRM **23.2**
- 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 **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (67.8%)	81 %	4
Grain	Strzegom Monachijski typ I	1 kg (16.9%)	79 %	16
Grain	Strzegom Karmel 150	0.5 kg (8.5%)	75 %	150
Grain	Carafa II	0.4 kg (6.8%)	70 %	812

## Hops

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