

# 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*