

## tmave

---

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **24**
- SRM **14.6**
- Style **Dark American Lager**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **14 liter(s)**

### Fermentables

| Type  | Name                         | Amount         | Yield | EBC  |
|-------|------------------------------|----------------|-------|------|
| Grain | wiedeński                    | 0.5 kg (21.5%) | 85 %  | 4    |
| Grain | Monachijski                  | 0.5 kg (21.5%) | 80 %  | 16   |
| Grain | Viking Pale Ale malt         | 1 kg (42.9%)   | 80 %  | 5    |
| Grain | Caramel/Crystal Malt - 80L   | 0.15 kg (6.4%) | 74 %  | 158  |
| Grain | Briess - Dark Chocolate Malt | 0.03 kg (1.3%) | 60 %  | 1000 |
| Grain | Fawcett - Brown              | 0.15 kg (6.4%) | 72 %  | 200  |

### Hops

| Use for   | Name              | Amount | Time   | Alpha acid |
|-----------|-------------------|--------|--------|------------|
| Boil      | Lublin (Lubelski) | 20 g   | 60 min | 5 %        |
| Whirlpool | Hersbrucker       | 8 g    | 10 min | 3 %        |

### Yeasts

| Name   | Type  | Form  | Amount | Laboratory |
|--------|-------|-------|--------|------------|
| w34/70 | Lager | Slant | 200 ml | ---        |