

Bohemskie Ciemne (Czeskie Tmave)

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **33**
- SRM **17.7**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński | 3.8 kg (90.5%) | 80 % | 4 |
| Grain | Strzegom Czekoladowy jasny | 0.3 kg (7.1%) | 68 % | 400 |
| Grain | Strzegom Barwiący | 0.1 kg (2.4%) | 68 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Premiant | 30 g | 60 min | 8 % |
| Boil | Saaz (Czech Republic) | 25 g | 10 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 11.5 g | Fermentis |