

## #Ciemne czeskie

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **18**
- SRM **24.4**
- Style **Schwarzbier**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzński	4 kg (69%)	81 %	4
Grain	Karmelowy Czerwony	1 kg (17.2%)	75 %	59
Grain	Czekoladowy	0.3 kg (5.2%)	60 %	788
Grain	Caraaroma	0.5 kg (8.6%)	78 %	400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	60 min	4 %
Boil	Magnum	15 g	10 min	13.5 %
Aroma (end of boil)	Cascade PL	20 g	5 min	5.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
w34/75	Lager	Dry	23 g	---