

## Krecik (tmavy)

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **36**
- SRM **32.4**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

### Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.2 liter(s)**
- Total mash volume **11.8 liter(s)**

### Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **75 C**, Time **1 min**

### Mash step by step

- Heat up **9.2 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **1 min** at **75C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (76%)	81 %	4
Grain	Caraaroma	0.15 kg (5.7%)	78 %	400
Grain	caramel aromatic	0.23 kg (8.7%)	78 %	180
Grain	weyermann Czekoladowy ciemny pszeniczny	0.25 kg (9.5%)	68 %	1050

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	23 g	60 min	6.1 %
Aroma (end of boil)	Saaz (Czech Republic)	20 g	10 min	2.95 %
Aroma (end of boil)	Kazbek	10 g	10 min	5.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Slant	150 ml	Fermentum Mobile