

# Tmava Desitka

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **16**
- SRM **24.1**
- Style **Dark American Lager**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **65 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **15.4 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **70 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **22.1 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2 kg (45.5%)	81 %	5
Grain	Monachijski typ I 16 EBC Weyermann	1.8 kg (40.9%)	80 %	20
Grain	Caraaroma	0.3 kg (6.8%)	78 %	400
Grain	Carafa III	0.3 kg (6.8%)	70 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum PL	5 g	60 min	13 %
Boil	Saaz (Czech Republic)	50 g	20 min	3.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Liquid	300 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	whirlflock	5 g	Boil	15 min