

# Tmave

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **13**
- SRM **26.1**
- Style **Dark American Lager**

## 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Steps

- Temp **64 C**, Time **15 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **15 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (44.6%)	80 %	5
Grain	Monachijski	2.5 kg (44.6%)	80 %	16
Grain	Strzegom Karmel 150	0.2 kg (3.6%)	75 %	150
Grain	Fawcett - Pale Chocolate	0.2 kg (3.6%)	71 %	900
Grain	Carafa III	0.2 kg (3.6%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cashmere	10 g	60 min	8.8 %
Boil	Cashmere	10 g	10 min	8.8 %
Aroma (end of boil)	Cashmere	10 g	1 min	8.8 %

## Notes

- Pseudo dekokcja, po 25 min w 72stopniach odbieramy 1/3 zacieru i gotujemy delikatnie 20 min, potem cyk spowrotem do całości  
*Jul 10, 2022, 12:06 AM*