

Bohemskie-ciemne-czeskie-tmawe 11

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **37**
- SRM **16.4**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **13 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.4 liter(s)**
- Total mash volume **9.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Pilznieński | 1.9 kg (90.4%) | 81 % | 4 |
| Grain | Strzegom Czekoladowy 400 | 0.15 kg (7.1%) | 68 % | 400 |
| Grain | Barwiący | 0.051 kg (2.4%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------------|--------|--------|------------|
| Boil | Premiant | 15 g | 60 min | 8 % |
| Boil | Saaz (Czech Republic) | 8 g | 30 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 5 g | 10 min | 4.5 % |