

Czeskie Ciemne

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **24**
- SRM **26**
- Style **Schwarzbier**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **33.1 liter(s)**

Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **16.7 liter(s)**
- Total mash volume **21.4 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.7 liter(s)** of strike water to **67.8C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **21.1 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Monachijski typ II | 2 kg (43%) | 79 % | 22 |
| Grain | Strzegom Wiedeński | 2 kg (43%) | 79 % | 10 |
| Grain | Carafa II | 0.15 kg (3.2%) | 70 % | 812 |
| Grain | Château Cafété | 0.5 kg (10.8%) | 70 % | 800 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Sybilla | 30 g | 60 min | 6.5 % |
| Boil | Marynka | 10 g | 60 min | 6.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 200 ml | Fermentis |