

# Tmave

- Gravity **10 BLG**
- ABV **4 %**
- IBU **25**
- SRM **37.4**
- Style **Schwarzbier**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	1 kg (33.9%)	81 %	4
Grain	Monachijski	1.1 kg (37.3%)	80 %	16
Grain	Strzegom Czekoladowy ciemny	0.4 kg (13.6%)	68 %	1200
Grain	Jęczmień palony	0.1 kg (3.4%)	55 %	985
Grain	Płatki owsiane	0.1 kg (3.4%)	85 %	3
Sugar	Candi Sugar, Clear	0.25 kg (8.5%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	10 g	40 min	15 %
Boil	Saaz (Czech Republic)	30 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
lalemand diamond lager	Lager	Slant	100 ml	Danstar