

Tmave vycepni pivo PRAHA

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **29**
- SRM **24.9**
- Style **Other Smoked Beer**

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 **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **19.7 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **56.2C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|------|
| Grain | Monachijski | 2.2 kg (53.7%) | 80 % | 16 |
| Grain | Pilzneński | 1 kg (24.4%) | 81 % | 4 |
| Grain | Strzegom Karmel 150 | 0.4 kg (9.8%) | 75 % | 150 |
| Grain | Strzegom Karmel 600 | 0.4 kg (9.8%) | 68 % | 601 |
| Grain | Strzegom pszenica prażona | 0.1 kg (2.4%) | 70 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 10 % |
| Boil | Saaz (Czech Republic) | 20 g | 15 min | 4.5 % |