

# Tmave

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- Gravity **12.6 BLG**
- ABV ---
- IBU **39**
- SRM **24.4**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **9.2 liter(s)**
- Total mash volume **12.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.6 kg (43.5%)	80 %	4
Grain	Monachijski	1.5 kg (40.8%)	80 %	16
Grain	caramunich	0.45 kg (12.2%)	79 %	120
Grain	Carafa II	0.1 kg (2.7%)	70 %	812
Grain	Jęczmień palony	0.03 kg (0.8%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	22 g	60 min	9.4 %
Boil	Lublin (Lubelski)	21 g	20 min	4 %