

## Tmavy #95

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **20**
- SRM **30.7**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

### Steps

- Temp **65 C**, Time **35 min**
- Temp **72 C**, Time **25 min**

### Mash step by step

- Heat up **11.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **35 min** at **65C**
- Keep mash **25 min** at **72C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.8 kg (71.8%)	81 %	4
Grain	Strzegom Monachijski typ I	0.7 kg (17.9%)	79 %	16
Grain	Barwiący	0.4 kg (10.3%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition polish hops	20 g	60 min	5 %
Aroma (end of boil)	Hallertau Tradition	30 g	5 min	5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP800 - Pilsner Lager Yeast	Lager	Culture	100 g	White Labs

### Extras

Type	Name	Amount	Use for	Time
Fining	whirflock	1 g	Boil	15 min