# Tmavy 13°

Czech-Style Dark Lager

## SPECS

ABV: 5.20 %
OG: 1.053
FG: 1.013
IBU: 28.0
SRM: 24.0

## 5 GAL EXTRACT VARIATION

4.0#- Briess Pilsen Light LME
2.5#- Briess CBW Munich LME
1.5#- Best Malz Caramel Munich I
0.5#- Best Malz Black Malt eXtra

## ABOUT THIS RECIPE

Honor the traditional Czech Style Dark Lagers found in cozy beer halls in and around Prague by brewing Tmavy 13. This recipe results in a full body lager with flavors of bread crust and light caramel with only a hint of roast. Minimal flavor impact is achieved with an old brewer's trick of adding the roasted malt at Vorlauf.

VIEW ALL RECIPES

## GRAIN BILL - MASH AT 152 °F

Sladovny Soufflet CZ Pilsen- 50.0%
BestMalz Munich Dark- 34.0%
BestMalz Caramel Munich III- 12.0%
BestMalz Black Malt eXtra @ Vorlauf- 4.0%

## HOPS & KETTLE ADDITIONS

60 Min.- CZ Saaz- 4 IBU
40 Min.- CZ Saaz- 20 IBU
Whirlpool- CZ Saaz- 4 IBU

## YEAST

White Labs WLP835 German X Lager

## CONDITIONING

Carbonate to 2.58-2.62 vol./CO2

## OTHER

Fermaid-O
KICK Carrageenan G
DSM Brewer's Clarex