

# TMAVE VYCEPNI 10 (All Grain)

Official NORTHERN BREWER Instructional Document

Tmave (dark) Vycepni (low-gravity or draught) is a session lager from the continent; 10 refers to the Czech practice of denoting original gravity (in degrees Plato) as part of the beer's name. A marriage of the intense malt character and color of Bavarian dark lagers with the liberal hopping of Bohemian Pilsners, these modest-strength, bottom-fermented quaffers are a rarity outside the Czech Republic. Garnet-brown and clear, a fat beige head holds down aromatic overtones of fresh-baked bread crust and chocolate.

## OG 1.040 READY: 8 WEEKS

Suggested fermentation schedule:

- 1-2 week primary; 2-4 weeks secondary;  
2 weeks bottle conditioning

## MASH INGREDIENTS

- 7.25 lbs. German Munich
- 0.25 lbs. Weyermann CaraAroma
- 0.25 lbs. Weyermann CaraFoam
- 0.125 lbs. Weyermann Carafa III

## BOIL ADDITIONS & TIMES

- 2 oz. Saaz (First Wort hop; add to the wort as it drains from the mash tun)
- 1 oz. Saaz (15 min)

## YEAST

- **WYEAST #2782 STARO PRAGUE LAGER.**  
Optimum temperature: 50-58°F

## MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 151° F for 60 minutes

Mashout: 170° F for 10 minutes

## BOIL ADDITIONS & TIMES

2 oz. Saaz (First Wort hop; add to the wort as it drains from the mash tun)

1 oz. Saaz (15 min)

## YEAST

If you chose liquid yeast:

**WYEAST #2782 STARO PRAGUE LAGER.**

Optimum temperature: 50-58°F