

Black Summer Ale

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU ---
- SRM **12.9**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|------|
| Grain | Viking Pilsner malt | 6 kg (95.2%) | 82 % | 4 |
| Grain | Carahell | 0.15 kg (2.4%) | 77 % | 26 |
| Grain | Strzegom Czekoladowy ciemny | 0.15 kg (2.4%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Mash | Columbus/Tomahawk/Zeus | 10 g | 30 min | 15.5 % |
| Mash | Columbus/Tomahawk/Zeus | 10 g | 5 min | 15.5 % |
| Mash | Cascade | 20 g | 5 min | 6 % |
| Mash | Columbus/Tomahawk/Zeus | 10 g | 0 min | 15.5 % |
| Mash | Cascade | 10 g | 0 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 11 g | --- |