

## ciemne

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- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **20**
- SRM **38.7**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Jęczmień palony	0.25 kg (4.3%)	55 %	985
Grain	Strzegom Karmel 600	0.25 kg (4.3%)	68 %	601
Grain	Briess - Pale Ale Malt	5 kg (87%)	80 %	7
Grain	Czekoladowy	0.25 kg (4.3%)	60 %	788

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	50 g	15 min	7 %