

# Ciemne

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **32**
- SRM **18.9**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	5 kg (90.9%)	80 %	8
Grain	Caramunich® typ I	0.1 kg (1.8%)	73 %	80
Grain	Special B Malt	0.1 kg (1.8%)	65.2 %	315
Grain	Biscuit Malt	0.1 kg (1.8%)	79 %	45
Grain	Carafa III	0.2 kg (3.6%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %