

Ciemne Ale "Krok w mrok" (pseudo Schwarzbier)

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **27**
- SRM **22.8**
- Style **Schwarzbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **20.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (58.3%)	80 %	5
Grain	Monachijski	1 kg (19.4%)	80 %	16
Grain	Caramunich® typ I	0.5 kg (9.7%)	73 %	80
Grain	Płatki owsiane	0.2 kg (3.9%)	60 %	3
Grain	Fawcett - Pale Chocolate	0.1 kg (1.9%)	71 %	600
Grain	Strzegom Karmel 600	0.1 kg (1.9%)	68 %	601
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (4.9%)	73 %	1001

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Boil	Marynka	20 g	20 min	10 %
Aroma (end of boil)	Marynka	20 g	5 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis