

## Ciemne słabe

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **68**
- SRM **15.5**
- Style **Brown IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **14.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	0.7 kg (18.9%)	80 %	16
Grain	Strzegom Wiedeński	2 kg (54.1%)	79 %	10
Grain	Special B Malt	0.5 kg (13.5%)	65.2 %	315
Dry Extract	Muntons DME - Extra Dark	0.5 kg (13.5%)	95 %	75

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	12 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Other	zielona herbata	100 g	Primary	14 day(s)
Fining	whirfloc	5 g	Mash	10 min