

Ciemne z miodem i malinami i kwiatem czarnego bzu

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **16**
- SRM **19.3**
- Style **American Amber Ale**

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 **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (71.4%) | 80 % | 5 |
| Grain | Briess - Chocolate Malt | 0.4 kg (7.1%) | 60 % | 690 |
| Liquid Extract | Honey | 0.4 kg (7.1%) | 75 % | 2 |
| Liquid Extract | syrop malinowy | 0.4 kg (7.1%) | 78 % | 5 |
| Liquid Extract | Syrop z kwiatu bzu | 0.4 kg (7.1%) | 67 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 40 g | 60 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 12 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------------|--------|---------|------|
| Flavor | miód | 0.4 g | Primary | --- |
| Flavor | syrop malinowy | 0.4 g | Primary | --- |
| Flavor | Syrop z kwiatu bzu | 0.4 g | Primary | --- |