

# Ciemny dolny goryczkowy

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **82**
- SRM **76**

## 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)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy ciemny Bruntal	3.4 kg (95.8%)	90 %	621
Grain	Jęczmień palony	0.15 kg (4.2%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	30 g	60 min	4.5 %
Boil	Mosaic	30 g	60 min	10 %
Boil	Saaz (Czech Republic)	30 g	30 min	4.5 %
Boil	Mosaic	25 g	30 min	10 %
Aroma (end of boil)	Saaz (Czech Republic)	20 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	Słód palony	150 g	Boil	5 min