

# Czarnosci

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- Gravity **17.5 BLG**
- ABV ---
- IBU **36**
- SRM **37.7**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.6 liter(s)**
- Total mash volume **40.8 liter(s)**

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC  |
|-------|-----------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt        | 9 kg (88.2%)  | 85 %  | 5    |
| Grain | Strzegom Karmel 600         | 0.5 kg (4.9%) | 68 %  | 601  |
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (4.9%) | 68 %  | 1200 |
| Grain | Strzegom Barwiący           | 0.2 kg (2%)   | 68 %  | 1300 |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Marynka | 50 g   | 60 min | 9.6 %      |
| Aroma (end of boil) | Marynka | 20 g   | 20 min | 9.6 %      |

## Yeasts

| Name                     | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| Gozdawa Pure Ale Yeast 7 | Ale  | Dry  | 10 g   | ---        |