

Czarnosci

- Gravity **17.5 BLG**
- ABV **7.5 %**
- 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 | --- |