

Czarny Gejfrut

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **58**
- SRM **34.9**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (68.5%) | 80 % | 5 |
| Grain | Jęczmień palony | 0.5 kg (6.8%) | 55 % | 985 |
| Grain | Carafa | 0.5 kg (6.8%) | 70 % | 664 |
| Grain | Płatki owsiane | 0.5 kg (6.8%) | 85 % | 3 |
| Grain | Jęczmień niesłodowany | 0.3 kg (4.1%) | 75 % | 2 |
| Grain | Monachijski | 0.5 kg (6.8%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Chinook | 30 g | 60 min | 13 % |
| Boil | simcoe | 30 g | 20 min | 13 % |
| Boil | Chinook | 10 g | 15 min | 13 % |
| Boil | Chinook | 20 g | 0 min | 13 % |
| Dry Hop | Chinook | 40 g | 3 day(s) | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |