

# Czarny Minionek

---

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU ---
- SRM **35.5**
- Style **Sweet Stout**

## 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	IREKS Pilzneński	4.5 kg (80.4%)	80.5 %	4
Grain	Caramunich® typ I	0.4 kg (7.1%)	73 %	80
Grain	Czekoladowy	0.4 kg (7.1%)	60 %	900
Grain	Weyermann - Carafa Special II	0.3 kg (5.4%)	70 %	1100

## Extras

Type	Name	Amount	Use for	Time
Flavor	cacao w proszku	10 g	Boil	15 min
Flavor	laktoza	500 g	Boil	15 min