

# Czarny

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- Gravity **15.4 BLG**
- ABV ---
- IBU **81**
- SRM **22.4**
- Style **American Brown Ale**

## Batch size

- Expected quantity of finished beer **22.4 liter(s)**
- Trub loss **1 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **23 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1.2 liter(s)**
- Total mash volume **1.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Dark Liquid Extract	3.4 kg (70.8%)	78 %	35
Grain	Strzegom Czekoladowy 400	0.2 kg (4.2%)	68 %	400
Grain	Strzegom Karmel 150	0.2 kg (4.2%)	75 %	150
Sugar	Candi Sugar, Clear	1 kg (20.8%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Jarrylo	40 g	60 min	14.1 %
Aroma (end of boil)	Jarrylo	20 g	15 min	14.1 %
Aroma (end of boil)	Green Bullet	20 g	15 min	11 %
Whirlpool	Green Bullet	20 g	0 min	11 %