

# Leniwy Czarnuch

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **52**
- SRM **27.5**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **3 %**
- Size with trub loss **29.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3 kg (43.5%)	79 %	10
Grain	Viking Pilsner malt	2 kg (29%)	82 %	4
Grain	Karmelowy Czerwony	1 kg (14.5%)	75 %	59
Grain	Jęczmień palony	0.4 kg (5.8%)	55 %	985
Grain	Strzegom Czekoladowy jasny	0.5 kg (7.2%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	9.8 %
Boil	Bullion	50 g	20 min	8.8 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	40 g	5 min	15.5 %
Dry Hop	Bullion	50 g	10 day(s)	7.75 %
Dry Hop	Columbus/Tomahawk/Zeus	30 g	10 day(s)	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	322 ml	Fermentis