

## little black

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **35**
- SRM **35**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.3 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (80.6%)	80 %	5
Grain	Płatki owsiane	0.25 kg (8.1%)	85 %	3
Grain	Jęczmień palony	0.25 kg (8.1%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.1 kg (3.2%)	68 %	1200

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	13 g	60 min	13.2 %