Damned in Black

- Gravity **16.1 BLG**
- ABV **---**
- IBU **32**
- SRM **44.1**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2 kg *(40%)*	80 %	7
Grain	Caramel/Crystal Malt - 10L	0.5 kg *(10%)*	75 %	160
Grain	Monachijski	0.5 kg *(10%)*	80 %	16
Grain	Briess - Chocolate Malt	0.5 kg *(10%)*	60 %	400
Grain	Rye, Flaked	1.2 kg *(24%)*	78.3 %	4
Grain	Carafa III	0.3 kg *(6%)*	70 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	30 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	20 ml	Fermentum Mobile