Ciemny Dąb

- Gravity **10 BLG**
- ABV **4 %**
- IBU **28**
- SRM **22.9**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **6.1 liter(s)**
- Total mash volume **7.9 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **6.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	1 kg *(57.1%)*	80 %	3
Grain	Jęczmień palony	0.15 kg *(8.6%)*	55 %	985
Grain	Castle Pale Ale	0.6 kg *(34.3%)*	80 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	12 g	60 min	7 %
Boil	Lublin (Lubelski)	10 g	5 min	4 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.