Czarnobrody

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **34**
- SRM **25.2**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **19.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.8 kg *(76.8%)*	80 %	5
Grain	Płatki jęczmienne	0.6 kg *(12.1%)*	85 %	3
Grain	Strzegom Czekoladowy 400	0.2 kg *(4%)*	68 %	400
Grain	Jęczmień palony	0.35 kg *(7.1%)*	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Dry Hop	Lubelski	50 g	4 day(s)	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11.5 g	Danstar

Notes

- IV warka (31.12.2015)
  Słód palony i czekoladowy na ostatnie 10 min zacierania.
  09.01.2016 - zlanie na cichą
  11.01.2016 - chmielenie na zimno
  15.01.2016 - rozlew
  Jan 11, 2018, 9:18 PM