

Black Sabbath

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **38**
- SRM **39.3**
- Style **Foreign Extra 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Carafa II	0.5 kg (8.3%)	70 %	812
Grain	viking - Coffee Malt	0.25 kg (4.2%)	74 %	400
Grain	Strzegom Barwiący	0.25 kg (4.2%)	68 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Marynka	30 g	30 min	10 %

Extras

Type	Name	Amount	Use for	Time
Flavor	ciastka pieguski	135 g	Boil	30 min