

# Czarny Minionek

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU ---
- SRM **35.5**
- Style **Sweet 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Fermentables

| Type  | Name                          | Amount         | Yield  | EBC  |
|-------|-------------------------------|----------------|--------|------|
| Grain | IREKS Pilzneński              | 4.5 kg (80.4%) | 80.5 % | 4    |
| Grain | Caramunich® typ I             | 0.4 kg (7.1%)  | 73 %   | 80   |
| Grain | Czekoladowy                   | 0.4 kg (7.1%)  | 60 %   | 900  |
| Grain | Weyermann - Carafa Special II | 0.3 kg (5.4%)  | 70 %   | 1100 |

## Extras

| Type   | Name            | Amount | Use for | Time   |
|--------|-----------------|--------|---------|--------|
| Flavor | cacao w proszku | 10 g   | Boil    | 15 min |
| Flavor | laktoza         | 500 g  | Boil    | 15 min |