Dark side

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **27**
- SRM **32.8**
- Style **Dark American Lager**

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 **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg *(75.8%)*	82 %	4
Grain	Strzegom Karmel 600	1 kg *(15.2%)*	68 %	601
Grain	Amber Malt	0.6 kg *(9.1%)*	75 %	60

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	hallertauer taurus	20 g	60 min	12 %
Aroma (end of boil)	Saaz (Czech Republic)	25 g	10 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Brewferm Lager	Lager	Dry	12 g	Brewferm