

dark spanish needle

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **26**
- SRM **20.4**
- Style **Flanders Brown Ale/Oud Bruin**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **13.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **14.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (76.3%)	81 %	4
Grain	Płatki kukurydziane	0.4 kg (10.2%)	85 %	3
Grain	Caramunich® typ I	0.36 kg (9.2%)	73 %	80
Grain	Special B Castle	0.1 kg (2.5%)	70 %	350
Grain	Strzegom Czekoladowy ciemny	0.07 kg (1.8%)	68 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	21 g	60 min	7 %