

Ciemne

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **25**
- SRM **73.5**
- Style **Schwarzbier**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-----------------------------|---------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy ciemny | 1.7 kg (100%) | 80 % | 700 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 10 g | 60 min | 7.7 % |
| Aroma (end of boil) | Lublin (Lubelski) | 20 g | 15 min | 3.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale T-58 | Ale | Dry | 11.5 g | Fermentis |