

# Czarna pożeczka

- Gravity **12.1 BLG**
- ABV ---
- IBU **49**
- SRM **15.2**
- Style **Fruit Beer**

## 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 **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **58 C**, Time **15 min**
- Temp **66 C**, Time **45 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **64.3C**
- Add grains
- Keep mash **15 min** at **58C**
- Keep mash **45 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.5 kg (33.3%)	80 %	4
Grain	Strzegom Monachijski typ I	1.5 kg (33.3%)	79 %	16
Grain	Strzegom Pszeniczny	0.5 kg (11.1%)	81 %	6
Grain	Biscuit Malt	0.3 kg (6.7%)	79 %	45
Grain	Special B Malt	0.1 kg (2.2%)	65.2 %	315
Grain	Karmelowy Czerwony	0.5 kg (11.1%)	75 %	59
Grain	Strzegom Karmel 150	0.1 kg (2.2%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	55 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.6 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	pożeczka	2000 g	Primary	1 day(s)