

# Czarnobrody

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **34**
- SRM **25.2**
- Style **Dry 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **19.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.8 kg (76.8%)	80 %	5
Grain	Płatki jęczmienne	0.6 kg (12.1%)	85 %	3
Grain	Strzegom Czekoladowy 400	0.2 kg (4%)	68 %	400
Grain	Jęczmień palony	0.35 kg (7.1%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Dry Hop	Lubelski	50 g	4 day(s)	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11.5 g	Danstar

## Notes

- IV warka (31.12.2015)  
Słód palony i czekoladowy na ostatnie 10 min zacierania.  
09.01.2016 - zlanie na cichą  
11.01.2016 - chmielenie na zimno  
15.01.2016 - rozlew  
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