

# Czarnuszek

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **36**
- SRM **35.5**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **16.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	1 kg (28.6%)	83 %	6
Grain	Strzegom Monachijski typ II	1 kg (28.6%)	79 %	22
Grain	Strzegom Pszeniczny	0.5 kg (14.3%)	81 %	6
Grain	Carafa II	0.5 kg (14.3%)	70 %	812
Grain	Strzegom Bursztynowy	0.5 kg (14.3%)	70 %	49

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	30 min	4 %
Boil	Marynka	15 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis T-58	Ale	Dry	7 g	---