

# CzarnyLas

- Gravity **20.7 BLG**
- ABV ---
- IBU **32**
- SRM **39.3**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (52.6%)	79 %	6
Grain	Strzegom Monachijski typ II	1 kg (26.3%)	79 %	22
Grain	Strzegom Karmel 300	0.1 kg (2.6%)	70 %	299
Grain	Carafa III	0.1 kg (2.6%)	70 %	1034
Grain	Strzegom Czekoladowy ciemny	0.1 kg (2.6%)	68 %	1200
Grain	Fawcett - Pszeniczny Czekoladowy	0.1 kg (2.6%)	73 %	1001
Adjunct	Briess - Rye Flakes	0.4 kg (10.5%)	71 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	30 g	60 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP515 - Antwerp Ale Yeast	Ale	Dry	6 g	White Labs

## Extras

Type	Name	Amount	Use for	Time
Flavor	Cherry	2500 g	Secondary	5 day(s)