

czornuch

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **51**
- SRM **30.6**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|------|
| Grain | Strzegom Monachijski typ II | 2 kg (29.4%) | 79 % | 22 |
| Grain | Strzegom Monachijski typ I | 2 kg (29.4%) | 79 % | 16 |
| Grain | Strzegom Pilzneński | 2 kg (29.4%) | 80 % | 4 |
| Grain | Strzegom Czekoladowy jasny | 0.2 kg (2.9%) | 68 % | 400 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (2.9%) | 68 % | 1200 |
| Grain | Strzegom pszenica prażona | 0.2 kg (2.9%) | 70 % | 1000 |
| Grain | Weyermann - Carafa I | 0.2 kg (2.9%) | 70 % | 690 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 60 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 11 g | Fermentis |