

# Czy to je czyrń? v.1

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **36**
- SRM **53.4**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.7 liter(s)**
- Total mash volume **30.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Best Pale Ale	5 kg (66.2%)	80 %	---
Grain	Simpsons - Coffee Malt	0.2 kg (2.6%)	74 %	296
Grain	Simpsons - Imperial Malt	1.5 kg (19.9%)	74 %	788
Grain	Simpsons - Chocolate Wheat Malt	0.2 kg (2.6%)	73 %	788
Grain	Jęczmień palony	0.15 kg (2%)	55 %	985
Grain	Peated Whiskey Malt	0.5 kg (6.6%)	81 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northern Brewer	50 g	40 min	9 %
Boil	Northern Brewer	10 g	10 min	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe - Bourbon	25 g	Secondary	10 day(s)
Flavor	Laska Wanilii	4 g	Secondary	7 day(s)

## Notes

- Laska Wanilii przed dodaniem będzie leżeć pare dni w bourbonie.  
Może dam kawę na cichą- zobaczmy...  
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