

## #10 Czarne szmery

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **34**
- SRM **49.2**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

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

### Fermentables

Type	Name	Amount	Yield	EBC
Adjunct	Wystodziny z RIS	3 kg (100%)	80 %	300

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	40 g	60 min	6 %
Dry Hop	Olicana	10 g	7 day(s)	6.9 %
Dry Hop	Amarillo	10 g	7 day(s)	8.8 %
Dry Hop	Sybilla	10 g	---	6 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Other	Laktoza	250 g	Boil	15 min