

## 2w1 baza ciemne

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **24**
- SRM **33.8**
- Style **American Stout**

### Batch size

- Expected quantity of finished beer **33 liter(s)**
- Trub loss **5 %**
- Size with trub loss **35 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **42.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28.2 liter(s)**
- Total mash volume **36.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	6 kg (74.5%)	82 %	4
Grain	Viking Vienna Malt	1 kg (12.4%)	79 %	7
Grain	Caraaroma	0.25 kg (3.1%)	78 %	400
Grain	Strzegom Barwiący	0.55 kg (6.8%)	68 %	1300
Grain	Strzegom Czekoladowy 1200	0.25 kg (3.1%)	68 %	1202

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	13 %
Aroma (end of boil)	Chinook	30 g	2 min	13 %
Aroma (end of boil)	Cascade	30 g	2 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
ebengarden	Champagne	Slant	50 ml	---