

# Arnold Czarnomurzyński

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- Gravity **16.4 BLG**
- ABV ---
- IBU **33**
- SRM **40**
- Style **Wood-Aged Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **15 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (65.6%)	85 %	7
Grain	Monachijski	1 kg (16.4%)	80 %	25
Grain	Weyermann - Carafa I	0.3 kg (4.9%)	70 %	800
Grain	Jęczmień palony	0.3 kg (4.9%)	55 %	985
Grain	Caraaroma	0.5 kg (8.2%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	30 g	60 min	4.5 %
Boil	Challenger	30 g	60 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	30 ml	---