

## Black Prince (od Marxam)

---

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **23**
- SRM **28.9**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.25 kg (87.4%)	80 %	5
Grain	Strzegom Karmel 150	0.14 kg (2.3%)	75 %	150
Grain	Carafa II	0.25 kg (4.2%)	70 %	812
Grain	Jęczmień palony	0.25 kg (4.2%)	55 %	985
Grain	Simpsons - Black Malt	0.12 kg (2%)	70 %	1084

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	18 g	60 min	13.5 %
Boil	Fuggles	30 g	0 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	Fermentis