

## ciemne

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- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **43**
- SRM **29.4**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.7 liter(s)**
- Total mash volume **17 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (82.4%)	79 %	6
Grain	karmelowy	0.1 kg (2.4%)	50 %	600
Grain	Strzegom Monachijski typ II	0.5 kg (11.8%)	79 %	22
Grain	Strzegom Czekoladowy ciemny	0.1 kg (2.4%)	68 %	1200
Grain	Strzegom Barwiący	0.05 kg (1.2%)	68 %	1300

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	x	10 g	30 min	4.8 %
Boil	Sybilla	5 g	30 min	4.6 %
Boil	Magnum	25 g	30 min	10.9 %

### Yeasts

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