

# Ciemny Ale Milosz

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- Gravity **11.8 BLG**
- ABV ---
- IBU **30**
- SRM **28.2**
- Style **American Brown Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **5.6 liter(s)**
- Total mash volume **7.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt jasny	1.7 kg (43%)	100 %	5
Grain	Strzegom Monachijski typ I	1 kg (25.3%)	80 %	16
Grain	Strzegom Karmel 30	1 kg (25.3%)	80 %	150
Grain	Weyermann - Carafa I	0.25 kg (6.3%)	70 %	690

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Aroma (end of boil)	Mosaic	5 g	30 min	10 %
Aroma (end of boil)	Mosaic	20 g	5 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	5 g	Safale