

# Czarnosci

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- Gravity **17.5 BLG**
- ABV ---
- IBU **36**
- SRM **37.7**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.6 liter(s)**
- Total mash volume **40.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	9 kg (88.2%)	85 %	5
Grain	Strzegom Karmel 600	0.5 kg (4.9%)	68 %	601
Grain	Strzegom Czekoladowy ciemny	0.5 kg (4.9%)	68 %	1200
Grain	Strzegom Barwiący	0.2 kg (2%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	9.6 %
Aroma (end of boil)	Marynka	20 g	20 min	9.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Pure Ale Yeast 7	Ale	Dry	10 g	---