

# Czarnuch Lager

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- Gravity **11 BLG**
- ABV ---
- IBU **43**
- SRM **30.3**
- Style **Schwarzbier**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.47 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	3 kg (65.2%)	79 %	16
Grain	Strzegom Pilzneński	0.8 kg (17.4%)	80 %	4
Grain	Strzegom Karmel 150	0.3 kg (6.5%)	75 %	150
Grain	Carafa II	0.2 kg (4.3%)	70 %	812
Grain	Carafa III	0.2 kg (4.3%)	70 %	1034
Grain	Jęczmień palony	0.1 kg (2.2%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10.5 %
Boil	Sybilla	20 g	10 min	5 %
Boil	Perle	10 g	0 min	4.2 %
Dry Hop	Perle	20 g	---	4.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
34/70	Lager	Dry	11.5 g	---