

# Czarny bez

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- Gravity **6.3 BLG**
- ABV **2.4 %**
- IBU **21**
- SRM **2.3**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3 liter(s)**
- Total mash volume **4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (100%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	3 g	60 min	10 %
Aroma (end of boil)	lunga	3 g	20 min	10 %
Aroma (end of boil)	lunga	3 g	10 min	11 %
Dry Hop	lunga	9 g	3 day(s)	11 %

## Notes

- Resztki po wyśladzaniu x2 + sok z czarnego bzu.  
*Apr 17, 2023, 10:39 PM*