

Czarny Minionek

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU ---
- SRM **35.5**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|--------|------|
| Grain | IREKS Pilzneński | 4.5 kg (80.4%) | 80.5 % | 4 |
| Grain | Caramunich® typ I | 0.4 kg (7.1%) | 73 % | 80 |
| Grain | Czekoladowy | 0.4 kg (7.1%) | 60 % | 900 |
| Grain | Weyermann - Carafa Special II | 0.3 kg (5.4%) | 70 % | 1100 |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|---------|--------|
| Flavor | cacao w proszku | 10 g | Boil | 15 min |
| Flavor | laktoza | 500 g | Boil | 15 min |