

# czarny pstrąg

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- Gravity **12.1 BLG**
- ABV ---
- IBU **44**
- SRM **33.9**
- Style **Schwarzbier**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.8 liter(s)**
- Total mash volume **9.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Steinbach	0.7 kg (30.8%)	80 %	5
Grain	Monachijski	1.25 kg (55.1%)	80 %	16
Grain	Strzegom Karmel 150	0.15 kg (6.6%)	75 %	150
Grain	Czekoladowy	0.1 kg (4.4%)	60 %	788
Grain	Carafa III	0.05 kg (2.2%)	70 %	1034
Grain	Jęczmień palony	0.02 kg (0.9%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Polaris	5 g	60 min	19 %
Aroma (end of boil)	Simcoe	9 g	10 min	13.2 %
Aroma (end of boil)	Citra	9 g	10 min	12 %