

# Warsztatowe Ciemne/cola

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **42**
- SRM **32.6**
- Style **Dark American Lager**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	5 kg (41%)	79 %	22
Grain	Strzegom Pilzneński	5 kg (41%)	80 %	4
Grain	Strzegom Czekoladowy ciemny	1 kg (8.2%)	68 %	1200
Grain	Strzegom Karmel 300	1 kg (8.2%)	70 %	299
Adjunct	miazga orzechów cola	0.2 kg (1.6%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Tradition	100 g	5 min	5.2 %
Boil	Lomik	100 g	60 min	3.8 %
First Wort	Lublin (Lubelski)	100 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Pure Ale Yeast 7	Lager	Dry	22 g	---