

# Ciorny beret

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **31**
- SRM **37**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount        | Yield  | EBC  |
|-------|----------------------------------|---------------|--------|------|
| Grain | Strzegom Pale Ale                | 3 kg (47.6%)  | 79 %   | 6    |
| Grain | Żytni                            | 1 kg (15.9%)  | 85 %   | 8    |
| Grain | Płatki owsiane                   | 1.2 kg (19%)  | 85 %   | 3    |
| Grain | Weyermann - Dehusked Carafa III  | 0.25 kg (4%)  | 70 %   | 1024 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.25 kg (4%)  | 73 %   | 1001 |
| Grain | Fawcett - Czekoladowy            | 0.25 kg (4%)  | 60 %   | 788  |
| Grain | Caraaroma                        | 0.25 kg (4%)  | 78 %   | 400  |
| Grain | Special B Malt                   | 0.1 kg (1.6%) | 65.2 % | 315  |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Iunga | 30 g   | 60 min | 11 %       |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                                        |     |       |        |            |
|----------------------------------------|-----|-------|--------|------------|
| WLP645 -<br>Brettanomyces<br>clausenii | Ale | Slant | 200 ml | White Labs |
|----------------------------------------|-----|-------|--------|------------|