

# Ciemne Ale "Step into darkness" (~Schwarzbier)

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **26**
- SRM **25.9**
- Style **Schwarzbier**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (56.6%)	80 %	5
Grain	Monachijski	1 kg (18.9%)	80 %	16
Grain	Caramunich® typ I	0.5 kg (9.4%)	73 %	80
Grain	Płatki owsiane	0.2 kg (3.8%)	60 %	3
Grain	Fawcett - Pale Chocolate	0.25 kg (4.7%)	71 %	600
Grain	Strzegom Karmel 600	0.1 kg (1.9%)	68 %	601
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (4.7%)	73 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Boil	Marynka	20 g	20 min	10 %
Aroma (end of boil)	Marynka	20 g	5 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis