

# Black Bart

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **80**
- SRM **44.9**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **57 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **34.2 liter(s)**
- Total mash volume **51.3 liter(s)**

## Steps

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

## Mash step by step

- Heat up **34.2 liter(s)** of strike water to **80C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **39.9 liter(s)** of **76C** water or to achieve **57 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (29.2%)	80 %	5
Grain	Monachijski	5 kg (29.2%)	80 %	16
Grain	Słód Caramunich Typ II Weyermann	1 kg (5.8%)	73 %	120
Grain	Jęczmień palony	1 kg (5.8%)	55 %	985
Grain	Caraaroma	1.7 kg (9.9%)	78 %	400
Grain	Płatki owsiane	1 kg (5.8%)	85 %	3
Grain	Wędzony bukiem Viking Malt	0.5 kg (2.9%)	82 %	10
Grain	Carafa II	0.5 kg (2.9%)	70 %	812
Grain	Carabelge	0.6 kg (3.5%)	80 %	30
Grain	Carahell	0.8 kg (4.7%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	12.1 %
Boil	Mosaic	48 g	60 min	10.4 %
Aroma (end of boil)	Centennial	50 g	30 min	10.5 %
Boil	Marynka	100 g	60 min	9.5 %

## Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Slant	150 ml	Fermentis

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Flavor	Bòb tonka	15 g	Boil	15 min