

# Ciemne Ale "Krok w mrok" (pseudo Schwarzbier)

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **27**
- SRM **22.8**
- 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 **15.4 liter(s)**
- Total mash volume **20.6 liter(s)**

## Fermentables

| Type  | Name                             | Amount         | Yield | EBC  |
|-------|----------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt             | 3 kg (58.3%)   | 80 %  | 5    |
| Grain | Monachijski                      | 1 kg (19.4%)   | 80 %  | 16   |
| Grain | Caramunich® typ I                | 0.5 kg (9.7%)  | 73 %  | 80   |
| Grain | Płatki owsiane                   | 0.2 kg (3.9%)  | 60 %  | 3    |
| Grain | Fawcett - Pale Chocolate         | 0.1 kg (1.9%)  | 71 %  | 600  |
| Grain | Strzegom Karmel 600              | 0.1 kg (1.9%)  | 68 %  | 601  |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.25 kg (4.9%) | 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  |