

Ciemne Ale "Krok w mrok"

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **29**
- SRM **26.3**
- 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 **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 2 kg (35.7%) | 80 % | 5 |
| Grain | Monachijski | 2 kg (35.7%) | 80 % | 16 |
| Grain | Weyermann - Carapils | 0.5 kg (8.9%) | 78 % | 4 |
| Grain | Caramunich® typ I | 0.5 kg (8.9%) | 73 % | 80 |
| Grain | Fawcett - Pale Chocolate | 0.25 kg (4.5%) | 71 % | 600 |
| Grain | Strzegom Karmel 600 | 0.1 kg (1.8%) | 68 % | 601 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.25 kg (4.5%) | 73 % | 1001 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Marynka | 15 g | 60 min | 10 % |
| Boil | Marynka | 20 g | 20 min | 10 % |
| Aroma (end of boil) | Marynka | 15 g | 5 min | 10 % |

Yeasts

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