

# Ciemne z miodem i malinami i kwiatem czarnego bzu

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **16**
- SRM **19.3**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (71.4%)	80 %	5
Grain	Briess - Chocolate Malt	0.4 kg (7.1%)	60 %	690
Liquid Extract	Honey	0.4 kg (7.1%)	75 %	2
Liquid Extract	syrop malinowy	0.4 kg (7.1%)	78 %	5
Liquid Extract	Syrop z kwiatu bzu	0.4 kg (7.1%)	67 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	40 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	12 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	miód	0.4 g	Primary	---
Flavor	syrop malinowy	0.4 g	Primary	---
Flavor	Syrop z kwiatu bzu	0.4 g	Primary	---