

# Ciemny Lager

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- Gravity **13.3 BLG**
- ABV ---
- IBU **28**
- SRM **24.3**
- 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 **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.5 kg (78.9%)	79 %	6
Grain	Strzegom Monachijski typ II	0.5 kg (8.8%)	79 %	22
Grain	Strzegom Karmel 300	0.3 kg (5.3%)	70 %	299
Grain	Special B Castle	0.2 kg (3.5%)	70 %	350
Grain	Caraaroma	0.2 kg (3.5%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	50 g	60 min	5.5 %