

Czarny ale bez

- Gravity **14.4 BLG**
- ABV ---
- IBU **29**
- SRM **14.2**
- Style **Spice, Herb, or Vegetable Beer**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **24.5 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **45 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **75C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	7 kg (93.3%)	79 %	22
Liquid Extract	Honey	0.5 kg (6.7%)	75 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Lublin (Lubelski)	50 g	60 min	2 %
Boil	Lublin (Lubelski)	20 g	5 min	4 %
Boil	Sybilla	20 g	10 min	3.5 %
Boil	Lublin (Lubelski)	40 g	5 min	2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Pure Ale Yeast 7	Ale	Dry	10 g	---

Extras

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

Type	Name	Amount	Use for	Time
Herb	kwiat czarnego bzu susz	300 g	Boil	5 min

Notes

- Przepis testowy
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