

# Czernnn

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **32**
- SRM **23.5**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **33.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	piłżeński	7 kg (84.3%)	85 %	5
Grain	cookie	0.5 kg (6%)	--- %	---
Grain	Strzegom Barwiący	0.3 kg (3.6%)	68 %	1300
Grain	Karmelowy żytni Strzegom	0.5 kg (6%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	sybilla	50 g	60 min	6.3 %
Boil	sybilla	30 g	20 min	6.3 %
Boil	sybilla	20 g	1 min	6.3 %

## Yeasts

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