

Dark side

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **27**
- SRM **32.8**
- Style **Dark American Lager**

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 **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 5 kg (75.8%) | 82 % | 4 |
| Grain | Strzegom Karmel 600 | 1 kg (15.2%) | 68 % | 601 |
| Grain | Amber Malt | 0.6 kg (9.1%) | 75 % | 60 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | hallertauer taurus | 20 g | 60 min | 12 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 25 g | 10 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|-------|------|--------|------------|
| Brewferm Lager | Lager | Dry | 12 g | Brewferm |