

## Session Dark Ale

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **29**
- SRM **13.1**
- Style **Düsseldorf Altbier**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **10.3 liter(s)**
- Total mash volume **12.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	1 kg (48.5%)	79 %	16
Grain	Viking Pale Ale malt	0.75 kg (36.4%)	80 %	5
Grain	Briess - Caramel Malt 90L	0.15 kg (7.3%)	75 %	177
Grain	Caramel/Crystal Malt - 60L	0.12 kg (5.8%)	74 %	118
Grain	Fawcett - Pale Chocolate	0.04 kg (1.9%)	71 %	600

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	11 g	50 min	10 %
Boil	East Kent Goldings	5 g	5 min	5.1 %
Boil	Citra	5 g	5 min	12 %
Boil	Centennial	5 g	0 min	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
k-97	Ale	Slant	20 ml	fermentis