

## #2 black dog

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **38**
- SRM **48.3**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.7 kg (44.7%)	80 %	621
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (44.7%)	80 %	45
Grain	Barley, Flaked	0.2 kg (5.3%)	70 %	4
Grain	Rye, Flaked	0.2 kg (5.3%)	78.3 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	6.5 %
Aroma (end of boil)	Perle	30 g	30 min	4.4 %
Boil	Lublin (Lubelski)	30 g	15 min	3 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Spice	Kawa	0.05 g	Primary	7 day(s)