

## #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) |