

# Black Diamond

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **37**
- SRM **36.3**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **12.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **9.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **19.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Czekoladowy jasny	0.5 kg (13.9%)	68 %	400
Grain	Strzegom Karmel 600	0.5 kg (13.9%)	68 %	601
Grain	Jęczmień palony	0.05 kg (1.4%)	55 %	985
Sugar	Milk Sugar (Lactose)	0.5 kg (13.9%)	76.1 %	0
Dry Extract	WES ekstrakt słodowy jasny	0.05 kg (1.4%)	80 %	10
Grain	Weyermann - Bohemian Pilsner Malt	2 kg (55.6%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	10 g	60 min	14.5 %
Aroma (end of boil)	Ekuanot	20 g	10 min	14.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	---