

ciemne

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **43**
- SRM **29.4**

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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.7 liter(s)**
- Total mash volume **17 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 3.5 kg (82.4%) | 79 % | 6 |
| Grain | karmelowy | 0.1 kg (2.4%) | 50 % | 600 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (11.8%) | 79 % | 22 |
| Grain | Strzegom Czekoladowy ciemny | 0.1 kg (2.4%) | 68 % | 1200 |
| Grain | Strzegom Barwiący | 0.05 kg (1.2%) | 68 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | x | 10 g | 30 min | 4.8 % |
| Boil | Sybilla | 5 g | 30 min | 4.6 % |
| Boil | Magnum | 25 g | 30 min | 10.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |