

# Ciemne Ale "Krok w mrok"

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **29**
- SRM **26.3**
- Style **Schwarzbier**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (35.7%)	80 %	5
Grain	Monachijski	2 kg (35.7%)	80 %	16
Grain	Weyermann - Carapils	0.5 kg (8.9%)	78 %	4
Grain	Caramunich® typ I	0.5 kg (8.9%)	73 %	80
Grain	Fawcett - Pale Chocolate	0.25 kg (4.5%)	71 %	600
Grain	Strzegom Karmel 600	0.1 kg (1.8%)	68 %	601
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (4.5%)	73 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Marynka	20 g	20 min	10 %
Aroma (end of boil)	Marynka	15 g	5 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis