

# Ciemne bezstylowe

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **18**
- SRM **12.7**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **55 C**, Time **0 min**
- Temp **65 C**, Time **50 min**
- Temp **68 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **0 min** at **55C**
- Keep mash **50 min** at **65C**
- Keep mash **30 min** at **68C**
- Keep mash **0 min** at **78C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (70.3%)	80 %	4
Grain	Biscuit Malt	0.5 kg (7.8%)	79 %	45
Grain	Karmelowy Pszeniczny Strzegom	0.5 kg (7.8%)	79 %	130
Grain	Brown Malt (British Chocolate)	0.5 kg (7.8%)	70 %	128
Grain	Słód Caramunich Typ II Weyermann	0.2 kg (3.1%)	73 %	120
Grain	Carahell	0.2 kg (3.1%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	13.5 %

## Yeasts

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

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	7 g	Boil	15 min