

Ciemny Ale Milosz

- Gravity **11.8 BLG**
- ABV ---
- IBU **30**
- SRM **28.2**
- Style **American Brown Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **5.6 liter(s)**
- Total mash volume **7.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Liquid Extract | ekstrakt jasny | 1.7 kg (43%) | 100 % | 5 |
| Grain | Strzegom Monachijski typ I | 1 kg (25.3%) | 80 % | 16 |
| Grain | Strzegom Karmel 30 | 1 kg (25.3%) | 80 % | 150 |
| Grain | Weyermann - Carafa I | 0.25 kg (6.3%) | 70 % | 690 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 10 % |
| Aroma (end of boil) | Mosaic | 5 g | 30 min | 10 % |
| Aroma (end of boil) | Mosaic | 20 g | 5 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-05 | Ale | Dry | 5 g | Safale |