

Ciemny Lager

- Gravity **13.3 BLG**
- ABV ---
- IBU **28**
- SRM **24.3**
- 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 **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 4.5 kg (78.9%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (8.8%) | 79 % | 22 |
| Grain | Strzegom Karmel 300 | 0.3 kg (5.3%) | 70 % | 299 |
| Grain | Special B Castle | 0.2 kg (3.5%) | 70 % | 350 |
| Grain | Caraaroma | 0.2 kg (3.5%) | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Tradition | 50 g | 60 min | 5.5 % |