

# Czarnuch

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **34**
- SRM **42.8**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **100 liter(s)**
- Trub loss **5 %**
- Size with trub loss **105 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **126.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **100.2 liter(s)**
- Total mash volume **133.6 liter(s)**

## Fermentables

| Type  | Name                           | Amount        | Yield  | EBC |
|-------|--------------------------------|---------------|--------|-----|
| Grain | Briess - Pale Ale Malt         | 12 kg (34.4%) | 80 %   | 7   |
| Grain | Briess - Bonlander Munich Malt | 1 kg (2.9%)   | 78 %   | 20  |
| Grain | Melanoiden Malt                | 0.2 kg (0.6%) | 80 %   | 39  |
| Grain | Biscuit Malt                   | 2 kg (5.7%)   | 79 %   | 45  |
| Grain | Weyermann - Acidulated Malt    | 0.1 kg (0.3%) | 80 %   | 6   |
| Grain | Special B Malt                 | 1 kg (2.9%)   | 65.2 % | 315 |
| Grain | BESTMALZ - Best Pilsen         | 13 kg (37.2%) | 80.5 % | 4   |
| Grain | Briess - Chocolate Malt        | 0.1 kg (0.3%) | 60 %   | 690 |
| Sugar | Candi Sugar, Dark              | 0.5 kg (1.4%) | 78.3 % | 542 |
| Grain | Black Barley (Roast Barley)    | 4 kg (11.5%)  | 55 %   | 985 |
| Sugar | Candi Sugar, Clear             | 1 kg (2.9%)   | 78.3 % | 2   |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | lunga                 | 40 g   | 60 min | 11 %       |
| Boil    | Perle                 | 100 g  | 60 min | 7 %        |
| Boil    | Saaz (Czech Republic) | 100 g  | 10 min | 4.5 %      |
| Boil    | Hallertau Mittelfruh  | 100 g  | 10 min | 3 %        |
| Boil    | East Kent Goldings    | 80 g   | 60 min | 5.1 %      |