

czarny pstrąg

- Gravity **12.1 BLG**
- ABV ---
- IBU **44**
- SRM **33.9**
- Style **Schwarzbier**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.8 liter(s)**
- Total mash volume **9.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|-----------------|-------|------|
| Grain | Słód Wędzony Steinbach | 0.7 kg (30.8%) | 80 % | 5 |
| Grain | Monachijski | 1.25 kg (55.1%) | 80 % | 16 |
| Grain | Strzegom Karmel 150 | 0.15 kg (6.6%) | 75 % | 150 |
| Grain | Czekoladowy | 0.1 kg (4.4%) | 60 % | 788 |
| Grain | Carafa III | 0.05 kg (2.2%) | 70 % | 1034 |
| Grain | Jęczmień palony | 0.02 kg (0.9%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Polaris | 5 g | 60 min | 19 % |
| Aroma (end of boil) | Simcoe | 9 g | 10 min | 13.2 % |
| Aroma (end of boil) | Citra | 9 g | 10 min | 12 % |