

## little black

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **35**
- SRM **35**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.3 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

### Fermentables

| Type  | Name                           | Amount         | Yield | EBC  |
|-------|--------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt           | 2.5 kg (80.6%) | 80 %  | 5    |
| Grain | Płatki owsiane                 | 0.25 kg (8.1%) | 85 %  | 3    |
| Grain | Jęczmień palony                | 0.25 kg (8.1%) | 55 %  | 985  |
| Grain | Strzegom<br>Czekoladowy ciemny | 0.1 kg (3.2%)  | 68 %  | 1200 |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 13 g   | 60 min | 13.2 %     |