

## sweet black thing

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **19**
- SRM **34.4**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	3.7 kg (55.6%)	81 %	6
Grain	Strzegom Karmel 600	0.4 kg (6%)	68 %	601
Grain	Briess - Chocolate Malt	0.35 kg (5.3%)	60 %	690
Grain	Jęczmień palony	0.2 kg (3%)	55 %	985
Grain	Płatki owsiane	1 kg (15%)	85 %	3
Sugar	Milk Sugar (Lactose)	1 kg (15%)	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northdown	25 g	60 min	8.2 %