

# Ciemny Dąb

- Gravity **10 BLG**
- ABV **4 %**
- IBU **28**
- SRM **22.9**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **6.1 liter(s)**
- Total mash volume **7.9 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **6.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

## Fermentables

| Type  | Name                               | Amount         | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 1 kg (57.1%)   | 80 %  | 3   |
| Grain | Jęczmień palony                    | 0.15 kg (8.6%) | 55 %  | 985 |
| Grain | Castle Pale Ale                    | 0.6 kg (34.3%) | 80 %  | 8   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 12 g   | 60 min | 7 %        |
| Boil    | Lublin (Lubelski) | 10 g   | 5 min  | 4 %        |