

## #5 dark

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- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **56**
- SRM **26.1**

### 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 **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (58.8%)	80 %	5
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg (5.9%)	73 %	1001
Grain	Żytni	0.2 kg (5.9%)	85 %	8
Grain	Strzegom Monachijski typ II	1 kg (29.4%)	79 %	22

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

### Notes

- Zjechałem bo wyszło 20,5 blg.  
Na cichą zostanie dodany zest z pomarańczy wygotowany w skoku.  
*Dec 12, 2017, 9:30 PM*