

# ciemne

---

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **34**
- SRM **30.6**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **19.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.2 kg (67.7%)	80 %	5
Grain	Strzegom Monachijski typ II	0.42 kg (12.9%)	79 %	22
Grain	Viking Melanoidynowy	0.2 kg (6.2%)	75 %	60
Grain	Black (Patent) Malt	0.115 kg (3.5%)	55 %	985
Grain	Jęczmień palony	0.075 kg (2.3%)	55 %	985
Grain	Chocolate Malt (UK)	0.11 kg (3.4%)	73 %	1100
Grain	Caramel/Crystal Malt - 60L	0.13 kg (4%)	74 %	118

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	21 g	45 min	8 %
Whirlpool	Citra Centennial	15 g	15 min	9 %