

# Czarna Lora

- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU **153**
- SRM **73.6**
- Style **Russian Imperial Stout**

## 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 **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4 kg (46%)	80 %	7
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (19.5%)	80 %	621
Grain	Fawcett - Pszeniczny Czekoladowy	1 kg (11.5%)	73 %	1001
Sugar	Milk Sugar (Lactose)	1 kg (11.5%)	76.1 %	0
Grain	Płatki owsiane	0.5 kg (5.7%)	85 %	3
Grain	Karmelowy Pszeniczny Strzegom	0.5 kg (5.7%)	79 %	130

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	30 g	60 min	13.4 %
Boil	Magnum	30 g	60 min	11.6 %
Boil	Warrior	15 g	45 min	13.4 %
Boil	Magnum	15 g	45 min	11.6 %
Boil	Cascade	15 g	45 min	6.8 %
Boil	Warrior	15 g	30 min	13.4 %
Boil	Magnum	15 g	30 min	13.5 %
Boil	Cascade	15 g	30 min	6.8 %
Boil	Warrior	30 g	20 min	13.4 %
Boil	Magnum	30 g	20 min	11.6 %
Boil	Cascade	30 g	15 min	6.8 %
Boil	Cascade	15 g	10 min	6.8 %
Boil	Cascade	15 g	0 min	6.8 %

## Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-04	Ale	Dry	22 g	Safale