

Czarny Gejfrut

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **58**
- SRM **34.9**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (68.5%)	80 %	5
Grain	Jęczmień palony	0.5 kg (6.8%)	55 %	985
Grain	Carafa	0.5 kg (6.8%)	70 %	664
Grain	Płatki owsiane	0.5 kg (6.8%)	85 %	3
Grain	Jęczmień niesłodowany	0.3 kg (4.1%)	75 %	2
Grain	Monachijski	0.5 kg (6.8%)	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13 %
Boil	simcoe	30 g	20 min	13 %
Boil	Chinook	10 g	15 min	13 %
Boil	Chinook	20 g	0 min	13 %
Dry Hop	Chinook	40 g	3 day(s)	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale