

# Czarny wyśłodek

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **44**
- SRM **5**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3.75 kg (100%)	80 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	18.75 g	60 min	15.5 %
Boil	Citra	7.5 g	5 min	12 %
Whirlpool	Citra	15 g	0 min	12 %
Dry Hop	Citra	15 g	4 day(s)	12 %
Dry Hop	Equinox	22.5 g	4 day(s)	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	37.5 ml	Safale

## Extras

Type	Name	Amount	Use for	Time
Spice	Skórka gorzkiej pomarańczy curacao	15 g	Boil	15 min

## Notes

- Piwo robione na wystodzinach z warki #8 (Risssuję)  
Oct 16, 2017, 1:31 PM