

# czornuch

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **51**
- SRM **30.6**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	2 kg (29.4%)	79 %	22
Grain	Strzegom Monachijski typ I	2 kg (29.4%)	79 %	16
Grain	Strzegom Pilzneński	2 kg (29.4%)	80 %	4
Grain	Strzegom Czekoladowy jasny	0.2 kg (2.9%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.2 kg (2.9%)	68 %	1200
Grain	Strzegom pszenica prażona	0.2 kg (2.9%)	70 %	1000
Grain	Weyermann - Carafa I	0.2 kg (2.9%)	70 %	690

## Hops

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

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11 g	Fermentis