

Dark Ale

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **28**
- SRM **28.8**
- Style **Specialty Beer**

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 **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **73 C**, Time **20 min**
- Temp **79 C**, Time **1 min**

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **73C**
- Keep mash **1 min** at **79C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	5 kg (86.2%)	79 %	22
Grain	Strzegom Karmel 150	0.2 kg (3.4%)	75 %	150
Grain	Jęczmień palony	0.4 kg (6.9%)	55 %	985
Grain	Melanoiden Malt	0.2 kg (3.4%)	80 %	39

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	18 g	60 min	11.8 %
Boil	Lublin (Lubelski)	20 g	40 min	3 %
Boil	Lublin (Lubelski)	15 g	5 min	3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Dry	11.5 g	Fermentis