

# La Magia Negra

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- Gravity **9.8 BLG**
- ABV ---
- IBU **23**
- SRM **13.2**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.2 kg (97%)	85 %	7
Grain	Weyermann - Carafa II	0.1 kg (3%)	70 %	812

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	20 g	55 min	7 %
Aroma (end of boil)	Challenger	10 g	20 min	7 %

## Extras

Type	Name	Amount	Use for	Time
Flavor	płatki jęczmienne	500 g	Boil	60 min
Flavor	Jęczmień palony	300 g	Boil	60 min