

# Myśliszewicka DarkAPA

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **39**
- SRM **20.1**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.16 kg (34%)	80 %	4
Grain	Strzegom Monachijski typ II	1.25 kg (36.7%)	79 %	22
Grain	Żytni	0.5 kg (14.7%)	85 %	8
Grain	Pszeniczny	0.3 kg (8.8%)	85 %	4
Grain	Strzegom Karmel 600	0.2 kg (5.9%)	68 %	600

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	12 g	60 min	10 %
Boil	Chinook	5 g	40 min	8 %
Boil	Citra	6 g	10 min	12 %
Boil	Amarillo	6 g	10 min	9.5 %
Boil	Citra	9 g	1 min	12 %
Boil	Amarillo	9 g	1 min	9.5 %
Dry Hop	Cascade PL	12 g	3 day(s)	7.8 %
Dry Hop	Citra	10 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Lager	Dry	11.5 g	---