

# NO CO TY ADAM

- Gravity **26 BLG**
- ABV ---
- IBU **61**
- SRM **40**

## 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 **29.4 liter(s)**
- Total mash volume **39.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	5 kg (51%)	79 %	6
Grain	Pszeniczny	2.5 kg (25.5%)	85 %	4
Grain	Karmelowy Czerwony	0.5 kg (5.1%)	75 %	59
Grain	Strzegom Czekoladowy jasny	0.2 kg (2%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.5 kg (5.1%)	68 %	1200
Grain	Jęczmień palony	0.1 kg (1%)	55 %	985
Grain	Melanoiden Malt	1 kg (10.2%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	40 g	60 min	13.5 %
Boil	Magnum	35 g	30 min	13.5 %

## Extras

Type	Name	Amount	Use for	Time
Spice	płatki dębowe	50 g	Secondary	20 day(s)
Flavor	wedzone sliwki suszone	50 g	Boil	60 min
Flavor	wedzone sliwki	100 g	Boil	0 min
Spice	kawa	30 g	Boil	0 min
Spice	kawa	50 g	Secondary	20 day(s)
Spice	kakao 0%	30 g	Boil	0 min

## Notes

- Kawa dodwana przy chłodzeniu gdy brzeczka osiąga ok 80 stopni razem z kakao  
*Dec 9, 2015, 11:01 AM*

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.