

Black Sabbath

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **38**
- SRM **39.3**
- Style **Foreign Extra Stout**

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 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 5 kg (83.3%) | 80 % | 5 |
| Grain | Carafa II | 0.5 kg (8.3%) | 70 % | 812 |
| Grain | viking - Coffee Malt | 0.25 kg (4.2%) | 74 % | 400 |
| Grain | Strzegom Barwiący | 0.25 kg (4.2%) | 68 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 15 g | 60 min | 10 % |
| Boil | Marynka | 30 g | 30 min | 10 % |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------------|--------|---------|--------|
| Flavor | ciastka pieguski | 135 g | Boil | 30 min |