

# kodak blakk

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- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **15**
- SRM **17.2**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Grodziski	2 kg (52.6%)	80 %	4
Grain	Viking Wędzony torfem	1.5 kg (39.5%)	81 %	7
Grain	Fawcett - Pszeniczny Czekoladowy	0.3 kg (7.9%)	73 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Topaz	7.5 g	40 min	18 %
Boil	Izabella	10 g	5 min	5.2 %
Whirlpool	Izabella	20 g	10 min	5.2 %