

# Ciemne słodkie

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **10**
- SRM **27.7**
- 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 **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

## Fermentables

| Type  | Name                        | Amount        | Yield  | EBC  |
|-------|-----------------------------|---------------|--------|------|
| Grain | Viking Pale Ale malt        | 3 kg (55.6%)  | 80 %   | 5    |
| Grain | Monachijski                 | 0.5 kg (9.3%) | 80 %   | 16   |
| Grain | Strzegom Karmel 150         | 0.5 kg (9.3%) | 75 %   | 150  |
| Grain | Strzegom Czekoladowy ciemny | 0.1 kg (1.9%) | 68 %   | 1200 |
| Grain | Jęczmień palony             | 0.3 kg (5.6%) | 55 %   | 985  |
| Sugar | Milk Sugar (Lactose)        | 1 kg (18.5%)  | 76.1 % | 0    |

## Hops

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

## Notes

- zmiana przepisu bo ma mom za mało słodu czekoladowego  
Nov 21, 2020, 10:29 AM