

## Czarno to widzę...

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **34**
- SRM **30.5**
- Style **Dry Stout**

### 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 **3.5 liter(s) / kg**
- Mash size **8.9 liter(s)**
- Total mash volume **11.5 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

### Mash step by step

- Heat up **8.9 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

### Fermentables

| Type  | Name   | Amount          | Yield | EBC  |
|-------|--|-----------------|-------|------|
| Grain | Viking Pale Ale malt                         | 1.8 kg (70.6%)  | 80 %  | 6    |
| Grain | Monachijski typ II<br>20-25 EBC<br>Weyermann | 0.5 kg (19.6%)  | 80 %  | 20   |
| Grain | weyermann - palony<br>jęczmień               | 0.125 kg (4.9%) | 65 %  | 1100 |
| Grain | Weyermann -<br>Carafa II                     | 0.125 kg (4.9%) | 65 %  | 1100 |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Fuggles | 10 g   | 15 min | 4.5 %      |
| Boil    | Fuggles | 30 g   | 60 min | 4.5 %      |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 5.8 g  | Fermentis  |

### Notes

- Zacieranie:  
\*viking+monachijski do negatywnej próby jodowej w 66 stopniach  
\*po negatywnej próbie jodowej ciemne słady, do 72 stopni, przerwa 10 minut

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

\*wygrzew - 78 stopni i filtracja

Chemielenie:

\*jak wyżej

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