

Czarny Dym 10l

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **34**
- SRM **35.8**
- 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 **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.6 liter(s)**
- Total mash volume **10.2 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **68 C**, Time **80 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **7.6 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **80 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.37 kg (53.9%)	79 %	6
Grain	Wędzony bukiem Viking Malt	0.47 kg (18.5%)	82 %	10
Grain	Fawcett - Pale Chocolate	0.12 kg (4.7%)	71 %	600
Grain	Chocolate Malt (UK)	0.12 kg (4.7%)	73 %	887
Grain	Jęczmień palony	0.17 kg (6.7%)	55 %	985
Grain	Barley, Flaked	0.17 kg (6.7%)	70 %	4
Grain	Brown Malt (British Chocolate)	0.12 kg (4.7%)	70 %	128

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	14.58 g	60 min	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Dry	4.8 g	Safale
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Notes

- słody czekoladowe i palone dodać w 72 stopniach
Oct 29, 2017, 9:51 AM