

Czekoladowy dry Stout / Czysty / Kostki

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **25**
- SRM **29.8**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.4 liter(s)**
- Total mash volume **33.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------------|-----------------|-------|------|
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (5.3%) | 68 % | 1200 |
| Grain | Black (Patent) Malt | 0.5 kg (5.3%) | 55 % | 985 |
| Adjunct | Pszenica niesłodowana | 1 kg (10.6%) | 75 % | 3 |
| Grain | Carared | 0.31 kg (3.3%) | 75 % | 39 |
| Grain | Żytni | 1.15 kg (12.2%) | 85 % | 8 |
| Grain | Pilzneński | 2 kg (21.1%) | 81 % | 4 |
| Grain | Viking Pale Ale malt | 4 kg (42.3%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 40 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 10 g | Safale |
| Safale S-04 | Ale | Dry | 10 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------|--------|-----------|----------|
| Flavor | Kostki Dębowe | 10 g | Secondary | 6 day(s) |

Notes

- 20L - czyste
20L - kostki dęb
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