

# Weselne ciemne

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **27**
- SRM **41.6**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **7 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **30.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **11.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **22.7 liter(s)** of **76C** water or to achieve **30.5 liter(s)** of wort

## Fermentables

| Type           | Name                             | Amount         | Yield | EBC |
|----------------|----------------------------------|----------------|-------|-----|
| Grain          | Strzegom Pale Ale                | 2 kg (35.1%)   | 79 %  | 6   |
| Grain          | Barley, Flaked                   | 0.4 kg (7%)    | 70 %  | 4   |
| Grain          | Jęczmień palony                  | 0.5 kg (8.8%)  | 55 %  | 985 |
| Grain          | Caraaroma                        | 0.5 kg (8.8%)  | 78 %  | 400 |
| Grain          | Briess - Carapils Malt           | 0.5 kg (8.8%)  | 74 %  | 3   |
| Liquid Extract | Honey                            | 0.3 kg (5.3%)  | 75 %  | 2   |
| Liquid Extract | WES ekstrakt słodowy bursztynowy | 1.5 kg (26.3%) | 80 %  | 300 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 20 g   | 60 min | 10 %       |
| Boil    | Marynka | 20 g   | 15 min | 10 %       |

## Yeasts

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

## Notes

- i po kielonku Aligatora

Feb 8, 2018, 10:08 PM