

# Adam ciemny

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **26**
- SRM **24.1**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.4 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (61.9%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (17.7%)	79 %	15
Grain	Weyermann Caramunich 3	0.2 kg (3.5%)	76 %	150
Grain	Cararuby	0.15 kg (2.7%)	80 %	50
Grain	Aroma CastleMalting	0.2 kg (3.5%)	78 %	100
Grain	Brown Malt (British Chocolate)	0.2 kg (3.5%)	70 %	180
Grain	Czekoladowy żytni Weyer	0.2 kg (3.5%)	55 %	650
Grain	Weyermann - Carafa special I	0.1 kg (1.8%)	55 %	900
Grain	Barwiący	0.1 kg (1.8%)	55 %	900

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	---