

# 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
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## 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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