

# Dark Dream

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- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **43**
- SRM **42.1**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **67 min**
- Evaporation rate **10 %/h**
- Boil size **25.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.6 liter(s)**
- Total mash volume **30.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **7 min**

## Mash step by step

- Heat up **22.6 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **7 min** at **78C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **25.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (66.2%)	80 %	5
Grain	Strzegom Monachijski typ II	1 kg (13.2%)	79 %	22
Grain	Briess - Dark Chocolate Malt	0.3 kg (4%)	60 %	827
Grain	Jęczmień palony	0.25 kg (3.3%)	55 %	985
Grain	Strzegom Barwiący	0.25 kg (3.3%)	68 %	1300
Grain	Special B Malt	0.25 kg (3.3%)	65.2 %	315
Grain	Płatki owsiane	0.5 kg (6.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11 %
Aroma (end of boil)	Oktawia	20 g	10 min	7.1 %
Boil	lunga	19 g	28 min	11 %

## Yeasts

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