

# Król Dariusz #1

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **35**
- SRM **45**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **8 %/h**
- Boil size **23.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **24.1 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **18.5 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **23.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (49.2%)	85 %	7
Grain	Monachijski typ II 20-25 EBC Weyermann	1 kg (16.4%)	80 %	20
Grain	Karmelowy Jasny 30EBC	0.5 kg (8.2%)	75 %	30
Grain	Jęczmień palony	0.3 kg (4.9%)	55 %	985
Grain	Weyermann - Carafa II	0.3 kg (4.9%)	70 %	837
Grain	Czekoladowy	0.5 kg (8.2%)	60 %	788
Sugar	Milk Sugar (Lactose)	0.5 kg (8.2%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

Safale S-04	Ale	Dry	22.6 g	Safale
-------------	-----	-----	--------	--------