

Rozpruwacz

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **42**
- SRM **31.3**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **27 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt | 3 kg (55.6%) | 80 % | 5 |
| Grain | Munich Malt | 1 kg (18.5%) | 80 % | 18 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (3.7%) | 68 % | 1200 |
| Grain | Jęczmień palony | 0.2 kg (3.7%) | 55 % | 985 |
| Grain | Brown Malt (British Chocolate) | 1 kg (18.5%) | 70 % | 128 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 40 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 10 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------------|--------|-----------|----------|
| Spice | papryczka chili | 20 g | Secondary | 8 day(s) |
| Spice | pieprz | 15 g | Boil | 10 min |