

## To late

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **39**
- SRM **36.6**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Carafa III	0.3 kg (6.8%)	70 %	1034
Grain	Strzegom Barwiący	0.2 kg (4.5%)	68 %	1300
Grain	Abbey Castle	0.25 kg (5.7%)	80 %	45
Grain	Pilzneński	3.5 kg (79.5%)	81 %	4
Grain	Strzegom Czekoladowy ciemny	0.15 kg (3.4%)	68 %	1200

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	37 g	50 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	10 g	Danstar

### Extras

Type	Name	Amount	Use for	Time
Flavor	Kawa arabica	300 g	Secondary	2 day(s)