

## #8 Vader

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **104**
- SRM **75**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (44.4%)	75 %	4
jasny Weyermann®				
Grain	Pilzneński	1 kg (22.2%)	75 %	4
Viking Malt				
Grain	Karmelowy Jasny 30EBC	0.5 kg (11.1%)	20 %	30
Grain	Strzegom Czekoladowy ciemny	0.5 kg (11.1%)	20 %	1200
Grain	Extra black	0.5 kg (11.1%)	20 %	1400
Bestmalz				

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ella (AUS)	30 g	60 min	14.6 %
Aroma (end of boil)	Ella (AUS)	20 g	15 min	14.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis WB-06	Ale	Dry	11.5 g	---

### Extras

Type	Name	Amount	Use for	Time
Flavor	curacao	20 g	Secondary	7 day(s)

### Notes

- 7h warzenia  
7dni burzliwej  
7dni cichej fermentacji  
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