

## Ciemne słodkie

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **10**
- SRM **27.7**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (55.6%)	80 %	5
Grain	Monachijski	0.5 kg (9.3%)	80 %	16
Grain	Strzegom Karmel 150	0.5 kg (9.3%)	75 %	150
Grain	Strzegom Czekoladowy ciemny	0.1 kg (1.9%)	68 %	1200
Grain	Jęczmień palony	0.3 kg (5.6%)	55 %	985
Sugar	Milk Sugar (Lactose)	1 kg (18.5%)	76.1 %	0

### Hops

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

### Notes

- zmiana przepisu bo ma mom za mało słodku czekoladoweo  
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