

## Czarno to widzę...

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **34**
- SRM **30.5**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.9 liter(s)**
- Total mash volume **11.5 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

### Mash step by step

- Heat up **8.9 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.8 kg (70.6%)	80 %	6
Grain	Monachijski typ II 20-25 EBC Weyermann	0.5 kg (19.6%)	80 %	20
Grain	weyermann - palony jęczmień	0.125 kg (4.9%)	65 %	1100
Grain	Weyermann - Carafa II	0.125 kg (4.9%)	65 %	1100

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	10 g	15 min	4.5 %
Boil	Fuggles	30 g	60 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	5.8 g	Fermentis

### Notes

- Zacieranie:  
\*viking+monachijski do negatywnej próby jodowej w 66 stopniach  
\*po negatywnej próbie jodowej ciemne słady, do 72 stopni, przerwa 10 minut

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

\*wygrzew - 78 stopni i filtracja

Chemielenie:

\*jak wyżej

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