

## Dark side

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **17**
- SRM **23.1**
- 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 **30 %/h**
- Boil size **14.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.1 liter(s)**
- Total mash volume **8.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.6 kg (78%)	80 %	5
Grain	Carafa II	0.05 kg (2.4%)	70 %	812
Grain	Jęczmień palony	0.15 kg (7.3%)	55 %	985
Grain	Płatki owsiane	0.25 kg (12.2%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Golding	15 g	60 min	4.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
s04	Ale	Slant	100 ml	---

### Notes

- Świetne, minimalnie wyczuwalne płatki owsiane. Nie wrzucić je razem z Pale Ale, nie moczyć wcześniej.  
*May 10, 2017, 9:35 AM*