

## Darka nowa rec

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **19**
- SRM **33.7**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **350 liter(s)**
- Trub loss **5 %**
- Size with trub loss **367.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **442.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **255 liter(s)**
- Total mash volume **340 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	50 kg (58.8%)	82 %	4
Grain	Viking Munich Malt	15 kg (17.6%)	78 %	18
Grain	Czekoladowy	10 kg (11.8%)	60 %	1000
Grain	Strzegom Karmel 150	10 kg (11.8%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	150 g	60 min	5.1 %
Aroma (end of boil)	East Kent Goldings	300 g	10 min	5.1 %
Boil	Magnat	150 g	60 min	11.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	250 g	Fermentis