

# Dziki Ciemności

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **25**
- SRM **35.8**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **21.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **21.9 liter(s)** of wort

## Fermentables

| Type  | Name                         | Amount         | Yield  | EBC |
|-------|------------------------------|----------------|--------|-----|
| Grain | Briess - Pale Ale Malt       | 2.5 kg (52.1%) | 80 %   | 7   |
| Grain | Pszeniczny                   | 0.5 kg (10.4%) | 85 %   | 4   |
| Grain | Castlemalting - Cara Clair   | 0.5 kg (10.4%) | 78 %   | 4   |
| Grain | Briess - Dark Chocolate Malt | 0.25 kg (5.2%) | 60 %   | 827 |
| Grain | Strzegom Czekoladowy jasny   | 0.25 kg (5.2%) | 68 %   | 400 |
| Grain | Simpsons - Coffee Malt       | 0.25 kg (5.2%) | 74 %   | 296 |
| Grain | Karmelowy żytni Strzegom     | 0.25 kg (5.2%) | 75 %   | 150 |
| Grain | Jęczmień palony              | 0.2 kg (4.2%)  | 55 %   | 985 |
| Grain | Acid Malt                    | 0.1 kg (2.1%)  | 58.7 % | 6   |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 18 g   | 60 min | 11 %       |

## Yeasts

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

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Safale     |

### Extras

| Type   | Name    | Amount | Use for | Time   |
|--------|---------|--------|---------|--------|
| Flavor | laktoza | 600 g  | Boil    | 15 min |

### Notes

- Dzikie czereśnie ( ok.2kg) na fermentację cichą. W następnej warce prawdopodobnie zmniejszyć ilość palonego jęczmienia.  
*Feb 24, 2019, 3:10 PM*