

# Mroczny Fantasta

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **26**
- SRM **34.1**
- Style **Sweet 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.7 liter(s)**
- Total mash volume **20.9 liter(s)**

## Fermentables

| Type  | Name                                   | Amount         | Yield | EBC  |
|-------|--|----------------|-------|------|
| Grain | Weyermann - Pale Ale Malt              | 3.6 kg (68.8%) | 85 %  | 7    |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 1 kg (19.1%)   | 80 %  | 20   |
| Grain | Jęczmień palony                        | 0.36 kg (6.9%) | 55 %  | 985  |
| Grain | Fawcett - Pszeniczny Czekoladowy       | 0.27 kg (5.2%) | 73 %  | 1100 |

## Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Tradition | 45 g   | 60 min | 5.5 %      |

## Yeasts

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

## Extras

| Type  | Name                           | Amount | Use for | Time   |
|-------|--------------------------------|--------|---------|--------|
| Other | Płatki jęczmienne błyskawiczne | 400 g  | Mash    | 60 min |