

# Rozpruwacz

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **42**
- SRM **31.3**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **27 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (55.6%)	80 %	5
Grain	Munich Malt	1 kg (18.5%)	80 %	18
Grain	Strzegom Czekoladowy ciemny	0.2 kg (3.7%)	68 %	1200
Grain	Jęczmień palony	0.2 kg (3.7%)	55 %	985
Grain	Brown Malt (British Chocolate)	1 kg (18.5%)	70 %	128

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	papryczka chili	20 g	Secondary	8 day(s)
Spice	pieprz	15 g	Boil	10 min