

# Weselne ciemne

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **27**
- SRM **41.6**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **7 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **30.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **11.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **22.7 liter(s)** of **76C** water or to achieve **30.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (35.1%)	79 %	6
Grain	Barley, Flaked	0.4 kg (7%)	70 %	4
Grain	Jęczmień palony	0.5 kg (8.8%)	55 %	985
Grain	Caraaroma	0.5 kg (8.8%)	78 %	400
Grain	Briess - Carapils Malt	0.5 kg (8.8%)	74 %	3
Liquid Extract	Honey	0.3 kg (5.3%)	75 %	2
Liquid Extract	WES ekstrakt słodowy bursztynowy	1.5 kg (26.3%)	80 %	300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Marynka	20 g	15 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale

## Notes

- i po kielonku Aligatora

*Feb 8, 2018, 10:08 PM*