

# Czekoladowy dry Stout / Czysty / Kostki

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **25**
- SRM **29.8**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.4 liter(s)**
- Total mash volume **33.8 liter(s)**

## Fermentables

| Type    | Name                        | Amount          | Yield | EBC  |
|---------|-----------------------------|-----------------|-------|------|
| Grain   | Strzegom Czekoladowy ciemny | 0.5 kg (5.3%)   | 68 %  | 1200 |
| Grain   | Black (Patent) Malt         | 0.5 kg (5.3%)   | 55 %  | 985  |
| Adjunct | Pszenica niesłodowana       | 1 kg (10.6%)    | 75 %  | 3    |
| Grain   | Carared                     | 0.31 kg (3.3%)  | 75 %  | 39   |
| Grain   | Żytni                       | 1.15 kg (12.2%) | 85 %  | 8    |
| Grain   | Pilzneński                  | 2 kg (21.1%)    | 81 %  | 4    |
| Grain   | Viking Pale Ale malt        | 4 kg (42.3%)    | 80 %  | 5    |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Iunga | 40 g   | 60 min | 11 %       |

## Yeasts

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

## Extras

| Type   | Name          | Amount | Use for   | Time     |
|--------|---------------|--------|-----------|----------|
| Flavor | Kostki Dębowe | 10 g   | Secondary | 6 day(s) |

## Notes

- 20L - czyste  
20L - kostki dęb  
*Jan 23, 2021, 2:48 PM*