

## Dark side

---

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **30**
- SRM **32.3**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

### Steps

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

### Mash step by step

- Heat up **13.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (65.2%)	85 %	7
Grain	Strzegom Karmel 150	1 kg (21.7%)	75 %	150
Grain	Carafa II	0.2 kg (4.3%)	70 %	812
Grain	Jęczmień palony	0.15 kg (3.3%)	55 %	985
Grain	Płatki owsiane	0.25 kg (5.4%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %

### Extras

Type	Name	Amount	Use for	Time
Spice	Ziarno kakaowca	40 g	Secondary	7 day(s)