

# Dziki Stout

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **38**
- SRM **25.1**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **33.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **66 C**, Time **65 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **75C**
- Add grains
- Keep mash **65 min** at **66C**
- Sparge using **25.1 liter(s)** of **76C** water or to achieve **33.3 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt        | 3 kg (56.6%)   | 80 %  | 5    |
| Grain | Monachijski                 | 1 kg (18.9%)   | 80 %  | 16   |
| Grain | Jęczmień palony             | 0.25 kg (4.7%) | 55 %  | 985  |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (4.7%) | 68 %  | 1200 |
| Grain | Płatki jęczmienne           | 0.8 kg (15.1%) | 85 %  | 3    |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Perle | 60 g   | 60 min | 7 %        |

## Yeasts

| Name                            | Type | Form | Amount | Laboratory         |
|---------------------------------|------|------|--------|--------------------|
| Safale - English Ale Yeast S-04 | Ale  | Dry  | 11.5 g | Fermentis / Safale |

## Extras

| Type   | Name      | Amount | Use for   | Time     |
|--------|-----------|--------|-----------|----------|
| Flavor | Wild hops | 20 g   | Secondary | 0 day(s) |