

# 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)