

## Lekkie ciemne

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU ---
- SRM **18.7**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

### Steps

- Temp **66 C**, Time **80 min**
- Temp **70 C**, Time **10 min**
- Temp **77 C**, Time **10 min**

### Mash step by step

- Heat up **15.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **80 min** at **66C**
- Keep mash **10 min** at **70C**
- Keep mash **10 min** at **77C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (67.3%)	80 %	5
Grain	Strzegom Monachijski typ II	1 kg (19.2%)	79 %	22
Grain	Jęczmień palony	0.25 kg (4.8%)	55 %	985
Grain	0,25 kg Czekoladowy z Wayermana	0.25 kg (4.8%)	--- %	---
Grain	Płatki owsiane	0.2 kg (3.8%)	60 %	3

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1084 Irish Ale	Ale	Liquid	100 ml	Wyeast Labs