

# Stout czarny jak matka

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **35**
- SRM **45.7**
- 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 **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Fermentables

| Type  | Name                         | Amount         | Yield | EBC  |
|-------|------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt         | 4 kg (69.6%)   | 80 %  | 5    |
| Grain | Pszeniczny                   | 0.5 kg (8.7%)  | 85 %  | 4    |
| Grain | Caraaroma                    | 0.5 kg (8.7%)  | 78 %  | 400  |
| Grain | Strzegom<br>Czekoladowy 1200 | 0.5 kg (8.7%)  | 68 %  | 1202 |
| Grain | Jęczmień palony              | 0.25 kg (4.3%) | 55 %  | 985  |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 25 g   | 60 min | 13.5 %     |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 12 g   | Fermentis  |

## Notes

- w kooperacji z paprok team 3.03.2023 godz 8.55  
*Mar 3, 2023, 8:56 AM*