

Weselne ciemne

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **27**
- SRM **41.6**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **7 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **30.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

Steps

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

Mash step by step

- Heat up **11.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **22.7 liter(s)** of **76C** water or to achieve **30.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2 kg (35.1%) | 79 % | 6 |
| Grain | Barley, Flaked | 0.4 kg (7%) | 70 % | 4 |
| Grain | Jęczmień palony | 0.5 kg (8.8%) | 55 % | 985 |
| Grain | Caraaroma | 0.5 kg (8.8%) | 78 % | 400 |
| Grain | Briess - Carapils Malt | 0.5 kg (8.8%) | 74 % | 3 |
| Liquid Extract | Honey | 0.3 kg (5.3%) | 75 % | 2 |
| Liquid Extract | WES ekstrakt słodowy bursztynowy | 1.5 kg (26.3%) | 80 % | 300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 10 % |
| Boil | Marynka | 20 g | 15 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 10 g | Safale |

Notes

- i po kielonku Aligatora

Feb 8, 2018, 10:08 PM