

# Coś czarnego

- Gravity **11.6 BLG**
- ABV ---
- IBU **27**
- SRM **40**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **65 min**
- Evaporation rate **15 %/h**
- Boil size **32.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **32.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.2 kg (60.4%)	79 %	6
Grain	Jęczmień palony	0.4 kg (7.5%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.2 kg (3.8%)	68 %	1200
Grain	Strzegom Monachijski typ II	1 kg (18.9%)	79 %	22
Grain	Strzegom Karmel 150	0.5 kg (9.4%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	20 g	60 min	7 %
Boil	Kent Goldings	20 g	30 min	5.5 %
Boil	Fuggles	20 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Slant	200 ml	Safale