

# Dziki Ciemności

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **21**
- SRM **29.1**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.8 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2.5 kg (45.9%)	80 %	7
Grain	Pszeniczny	0.7 kg (12.8%)	85 %	4
Grain	Castlemalting - Cara Clair	0.7 kg (12.8%)	78 %	4
Grain	Briess - Dark Chocolate Malt	0.25 kg (4.6%)	60 %	827
Grain	Strzegom Czekoladowy jasny	0.4 kg (7.3%)	68 %	400
Grain	Simpsons - Coffee Malt	0.25 kg (4.6%)	74 %	296
Grain	Karmelowy żytni Strzegom	0.25 kg (4.6%)	75 %	150
Grain	Acid Malt	0.1 kg (1.8%)	58.7 %	6
Grain	Wheat, Torrified	0.25 kg (4.6%)	79 %	4
Grain	Jęczmień palony	0.05 kg (0.9%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	18 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	600 g	Boil	15 min