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

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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