

# Ciemne Po Mojemu

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **39**
- SRM **23.1**
- Style **American 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 **4 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **28.1 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **67.2C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Karmel 600	0.617 kg (11%)	68 %	601
Grain	Strzegom Pilzneński	5 kg (89%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	50 g	60 min	3.5 %
Boil	Marynka	20 g	60 min	10 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	15 min