

Dark side

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **17**
- SRM **23.1**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **30 %/h**
- Boil size **14.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.1 liter(s)**
- Total mash volume **8.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.6 kg (78%) | 80 % | 5 |
| Grain | Carafa II | 0.05 kg (2.4%) | 70 % | 812 |
| Grain | Jęczmień palony | 0.15 kg (7.3%) | 55 % | 985 |
| Grain | Płatki owsiane | 0.25 kg (12.2%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Golding | 15 g | 60 min | 4.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|--------|------------|
| s04 | Ale | Slant | 100 ml | --- |

Notes

- Świetne, minimalnie wyczuwalne płatki owsiane. Nie wrzucić je razem z Pale Ale, nie moczyć wcześniej.
May 10, 2017, 9:35 AM