

Mroczny Fantasta

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **26**
- SRM **34.1**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.7 liter(s)**
- Total mash volume **20.9 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.6 kg (68.8%)	85 %	7
Grain	Monachijski typ II 20-25 EBC Weyermann	1 kg (19.1%)	80 %	20
Grain	Jęczmień palony	0.36 kg (6.9%)	55 %	985
Grain	Fawcett - Pszeniczny Czekoladowy	0.27 kg (5.2%)	73 %	1100

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	45 g	60 min	5.5 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Other	Płatki jęczmienne błyskawiczne	400 g	Mash	60 min