

Piwo z resztek

- Gravity **13.8 BLG**
- ABV ---
- IBU **27**
- SRM **35.3**
- Style **Dry 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 **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 4 kg (70.2%) | 80 % | 5 |
| Grain | Monachijski | 1 kg (17.5%) | 80 % | 16 |
| Grain | Jęczmień palony | 0.25 kg (4.4%) | 55 % | 985 |
| Grain | Strzegom Czekoladowy ciemny | 0.45 kg (7.9%) | 68 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Centennial | 5 g | 15 min | 10.5 % |
| Boil | Tettnager | 10 g | 60 min | 3.3 % |
| Boil | Mosaic | 20 g | 60 min | 10 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|-------|
| Fining | Mech irlandzki | 5 g | Boil | 5 min |
| Water Agent | Gips piwowarski | 5 g | Boil | 5 min |