

Świąteczne ciemne

- Gravity **13.8 BLG**
- ABV **5.7 %**
- 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 **3.5 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **19.4 liter(s)** of strike water to **71.7C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (60.3%)	80 %	5
Grain	Strzegom Wiedeński	1 kg (17.2%)	79 %	10
Grain	Strzegom Karmel 30	0.25 kg (4.3%)	75 %	30
Grain	Strzegom Czekoladowy ciemny	0.1 kg (1.7%)	68 %	1200
Grain	Płatki owsiane	0.4 kg (6.9%)	60 %	3
Grain	Strzegom Barwiący	0.3 kg (5.2%)	68 %	1300
Grain	Strzegom Karmel 600	0.25 kg (4.3%)	68 %	601

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	60 min	4 %
Boil	Marynka	25 g	5 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Fermentis

Extras

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

Type	Name	Amount	Use for	Time
Spice	goździki	5 g	Boil	10 min
Spice	wanilia	15 g	Boil	10 min
Spice	galka muszatalowa	10 g	Boil	10 min
Flavor	skorka pomaranczy	75 g	Boil	10 min