

peated stout " palenie gumy " # 63

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **60**
- SRM **39.1**
- Style **Foreign Extra 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 **2.8 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.8 liter(s)** of strike water to **74.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wędzony torfem	5 kg (58.8%)	81 %	7
Grain	Strzegom Wiedeński	1 kg (11.8%)	79 %	10
Grain	Żytni	1 kg (11.8%)	85 %	8
Sugar	cukier	0.7 kg (8.2%)	--- %	---
Grain	Jęczmień palony	0.3 kg (3.5%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.5 kg (5.9%)	68 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	70 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
wlp 4040	Ale	Slant	270 ml	estaLOKA