

After Eight

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **35**
- SRM **37.9**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (32.3%)	80 %	6
Grain	Monachijski	2 kg (32.3%)	80 %	16
Grain	Barley, Flaked	0.5 kg (8.1%)	70 %	4
Grain	Pszeniczny Czekoladowy	0.5 kg (8.1%)	73 %	1100
Grain	Diastatyczny	0.5 kg (8.1%)	80 %	6
Grain	Carafa III Special	0.3 kg (4.8%)	70 %	1400
Grain	Oats, Flaked	0.4 kg (6.5%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Merkur	15 g	60 min	14 %
Boil	Merkur	15 g	40 min	14 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	fermentis

Extras

Type	Name	Amount	Use for	Time
Herb	Mięta	5 g	Boil	5 min
Herb	Mięta	10 g	Secondary	4 day(s)
Flavor	Ziarna kakaowca	20 g	Boil	4 min
Fining	mech irlandzki	5 g	Boil	10 min