

# Asfalt

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- Gravity **18.4 BLG**
- ABV ---
- IBU **44**
- SRM **39.5**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **13.2 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **17 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12.8 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **17 liter(s)** of wort

## Fermentables

| Type  | Name                           | Amount         | Yield | EBC  |
|-------|--------------------------------|----------------|-------|------|
| Grain | Peat Smoked Malt               | 3 kg (70.6%)   | 74 %  | 6    |
| Grain | Oats, Flaked                   | 1 kg (23.5%)   | 80 %  | 2    |
| Grain | Strzegom<br>Czekoladowy ciemny | 0.2 kg (4.7%)  | 68 %  | 1200 |
| Grain | Strzegom Barwiący              | 0.05 kg (1.2%) | 68 %  | 1300 |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 25 g   | 60 min | 11 %       |
| Boil    | lunga | 15 g   | 5 min  | 11 %       |