

Bombardowanie Napalmem

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **30**
- SRM **28.2**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75.5 %**
- Liquor-to-grist ratio **3.37 liter(s) / kg**
- Mash size **16.9 liter(s)**
- Total mash volume **21.9 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **16.9 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.5 kg (70%)	82 %	4
Grain	Weyermann - Light Munich Malt	1 kg (20%)	82 %	14
Grain	Jęczmień palony	0.35 kg (7%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.15 kg (3%)	68 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	11.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - British Ale II	Ale	Slant	200 ml	Wyeast Labs

Notes

- Palone słody w 72 stopniach.
Wysładzanie ok 15L
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