

# CiemZyto

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **53**
- SRM **51.3**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **6 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **25.1 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28.6 liter(s)**

## Steps

- Temp **68 C**, Time **75 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **76.7C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (39.3%)	80 %	5
Grain	Żytni	2 kg (26.2%)	85 %	8
Grain	Strzegom Monachijski typ II	0.5 kg (6.6%)	79 %	22
Grain	Płatki pszeniczne	0.5 kg (6.6%)	85 %	3
Grain	Płatki żytnie	0.5 kg (6.6%)	85 %	3
Grain	Fawcett - Pszeniczny Czekoladowy	0.75 kg (9.8%)	73 %	1001
Grain	Carafa III	0.25 kg (3.3%)	70 %	1034
Grain	Jęczmień palony	0.125 kg (1.6%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	50 g	60 min	10.5 %
Aroma (end of boil)	East Kent Goldings	25 g	15 min	5.1 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-04	Ale	Dry	11 g	Safale