

# 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            |