

HCB007 Azmodan 3.0

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **21**
- SRM **41.7**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**
- Temp **76 C**, Time **30 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **30 min** at **76C**
- Keep mash **5 min** at **78C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.2 kg (68.1%)	79 %	6
Grain	Carafa II	0.25 kg (5.3%)	70 %	812
Grain	Jęczmień palony	0.5 kg (10.6%)	55 %	985
Grain	Chocolate Malt (UK)	0.25 kg (5.3%)	73 %	887
Grain	Barley, Flaked	0.5 kg (10.6%)	70 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	15 g	60 min	5.8 %
Boil	Challenger	10 g	10 min	5.8 %
Boil	Lemon drop	10 g	60 min	4.6 %
Boil	Lemon drop	15 g	10 min	4.6 %
Dry Hop	Lemon drop	25 g	4 day(s)	4.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	1000 ml	Fermentum Mobile