

# Młody Wilk

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **35**
- SRM **46.8**
- 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 **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (55.6%)	80 %	5
Grain	Strzegom Wiedeński	0.7 kg (13%)	79 %	10
Grain	Weyermann Specjal W	0.7 kg (13%)	68 %	300
Grain	Fawcett - Pale Chocolate	0.45 kg (8.3%)	71 %	600
Grain	Weyermann - Carafa III	0.3 kg (5.6%)	70 %	1200
Grain	Jęczmień palony	0.25 kg (4.6%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	9 %
Boil	Fuggles	25 g	5 min	4.5 %
Boil	Fuggles	20 g	20 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Slant	300 ml	Fermentum Mobile