

# Ostrowiness

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **28**
- SRM **27**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **10000 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10500 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12650 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7142.9 liter(s)**
- Total mash volume **9523.8 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **7142.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **7888.1 liter(s)** of **76C** water or to achieve **12650 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1666.67 kg (70%)	79 %	6
Grain	Barley, Flaked	476.19 kg (20%)	70 %	4
Grain	Jęczmień palony	238.1 kg (10%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	9523.81 g	60 min	12.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	5476.19 g	Safale