

# Pieczarka

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **39**
- SRM **33.1**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **17.5 liter(s)**
- Trub loss **7 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.78 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **2 min**

## Mash step by step

- Heat up **20.6 liter(s)** of strike water to **73.1C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **2 min** at **76C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **22.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (67.6%)	80 %	5
Grain	Słód Wędzony Torfem Viking Malt	1 kg (13.5%)	80 %	10
Grain	Strzegom Monachijski typ I	0.5 kg (6.8%)	79 %	16
Grain	Płatki jęczmienne	0.4 kg (5.4%)	80 %	3
Grain	Strzegom Czekoladowy ciemny	0.25 kg (3.4%)	68 %	1200
Grain	Jęczmień palony	0.25 kg (3.4%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Brewers Gold	50 g	60 min	7.6 %
Aroma (end of boil)	East Kent Goldings	15 g	15 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis

## Notes

- Sól czekoladowy i palony jęczmień dodać przed rozpoczęciem wygrzewu do 76 stopni.

FES 18 BLG (Homebrewing.pl + sól torfowy)  
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