

# Slodziak

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **41**
- SRM **19**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **21.4 liter(s)** of wort

## Fermentables

| Type  | Name                                   | Amount         | Yield  | EBC  |
|-------|--|----------------|--------|------|
| Grain | Monachijski                            | 1.5 kg (28.8%) | 80 %   | 16   |
| Grain | Vienna Malt                            | 2.5 kg (48.1%) | 78 %   | 8    |
| Grain | Briess - Pilsen Malt                   | 1 kg (19.2%)   | 80.5 % | 2    |
| Grain | Fawcett -<br>Pszeniczny<br>Czekoladowy | 0.2 kg (3.8%)  | 73 %   | 1001 |

## Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil                | Xja436 | 30 g   | 20 min | 15.2 %     |
| Aroma (end of boil) | Xja    | 20 g   | 5 min  | 15.2 %     |