

# Stanisław

- Gravity **15.2 BLG**
- ABV ---
- IBU **59**
- SRM **5.3**
- Style **Belgian Specialty Ale**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

## Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**

## Mash step by step

- Heat up **33 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **41.3 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Steinbach	5 kg (45.5%)	80 %	5
Grain	Weyermann - Grodziski	2 kg (18.2%)	82 %	5
Grain	Castle Malting - Pilzneński 6-rzędowy	3 kg (27.3%)	80 %	3
Grain	Abbey Malt Weyermann	1 kg (9.1%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11 %
Boil	Chinook	30 g	30 min	10 %
Boil	Cascade	30 g	30 min	5.2 %
Boil	Chinook	30 g	15 min	10 %
Boil	Cascade	30 g	15 min	5.2 %
Boil	Chinook	40 g	10 min	10 %
Boil	Cascade	40 g	10 min	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Mangrove Jack's M47 Belgian Abbey	Ale	Dry	20 g	Mangrove Jack's
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