

# Żedrinia Jubileuszowa

- Gravity **18.9 BLG**
- ABV ---
- IBU **40**
- SRM **36.1**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **24.7 liter(s)**
- Total mash volume **31.2 liter(s)**

## Steps

- Temp **57 C**, Time **45 min**
- Temp **62 C**, Time **20 min**
- Temp **68 C**, Time **30 min**
- Temp **76 C**, Time **2 min**

## Mash step by step

- Heat up **24.7 liter(s)** of strike water to **61.9C**
- Add grains
- Keep mash **45 min** at **57C**
- Keep mash **20 min** at **62C**
- Keep mash **30 min** at **68C**
- Keep mash **2 min** at **76C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount         | Yield | EBC  |
|-------|----------------------------------|----------------|-------|------|
| Grain | Briess - Pale Ale Malt           | 3 kg (46.2%)   | 80 %  | 7    |
| Grain | Casle Malting Whisky Nature      | 2.5 kg (38.5%) | 85 %  | 4    |
| Grain | Weyermann - Carapils             | 0.4 kg (6.2%)  | 78 %  | 4    |
| Grain | Jęczmień palony                  | 0.2 kg (3.1%)  | 55 %  | 985  |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.2 kg (3.1%)  | 73 %  | 1001 |
| Grain | Płatki owsiane                   | 0.2 kg (3.1%)  | 85 %  | 3    |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Challenger | 50 g   | 90 min | 7 %        |
| Boil    | Chinook    | 20 g   | 5 min  | 13 %       |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|               |       |     |        |         |
|---------------|-------|-----|--------|---------|
| Safbrew WB-06 | Wheat | Dry | 11.5 g | Safbrew |
|---------------|-------|-----|--------|---------|

### **Extras**

| <b>Type</b> | <b>Name</b>    | <b>Amount</b> | <b>Use for</b> | <b>Time</b> |
|-------------|----------------|---------------|----------------|-------------|
| Fining      | mech irlandzki | 5 g           | Boil           | 10 min      |