Kopia Noc Kupały z Browaru Perun

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **50**
- SRM **25**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **28.9 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **20.6 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **20.7 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.5 kg *(54.5%)*	79 %	6
Grain	Strzegom Pszeniczny	1 kg *(12.1%)*	81 %	6
Grain	Strzegom Monachijski typ I	1 kg *(12.1%)*	79 %	16
Grain	Strzegom Karmel 150	0.5 kg *(6.1%)*	75 %	150
Grain	Strzegom Czekoladowy 400	0.5 kg *(6.1%)*	68 %	400
Grain	Jęczmień palony	0.25 kg *(3%)*	55 %	985
Na ostatnie 5 minut zacierania				
Grain	Płatki owsiane	0.5 kg *(6.1%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	60 g	60 min	9.7 %
Aroma (end of boil)	Lublin (Lubelski)	35 g	10 min	4 %
Dry Hop	Sybilla	50 g	5 day(s)	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.36 g	Fermentis

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Extras

Type	Name	Amount	Use for	Time
Other	Sacharoza	120 g	Bottling	---

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