

Poland Black Perle

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **31**
- SRM **30.6**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **27.4 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **20.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **30.7 liter(s)** of **76C** water or to achieve **44.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	słód pale ale	4.57 kg (66.7%)	80 %	6.5
Grain	słód monachijski ciemny	1.52 kg (22.2%)	78 %	20
Grain	Jęczmień palony	0.46 kg (6.7%)	--- %	1450
Grain	Słód czekoladowy pszeniczny Weyermann	0.3 kg (4.4%)	--- %	1050

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle PL	50.22 g	60 min	8.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
S-04	Ale	Slant	77.61 ml	---

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloe T	1.9 g	Boil	5 min

Notes

- Słody palone dodać przy 72°C
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