

# LEPIK

---

- Gravity **14.2 BLG**
- ABV ---
- IBU **38**
- SRM **40**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **21.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (57.8%)	80 %	4
Grain	Strzegom Pale Ale	1 kg (16.5%)	79 %	6
Grain	Weyermann - Carafa I	0.2 kg (3.3%)	70 %	900
Grain	Black (Patent) Malt	0.3 kg (5%)	55 %	1500
Grain	Caraaroma	0.26 kg (4.3%)	78 %	400
Adjunct	płatki jęczmienne	0.8 kg (13.2%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	10.5 %