

The Tragedy of DARTH Plagueis The Wise

- Gravity **18.2 BLG**
- ABV ---
- IBU **45**
- SRM **40**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.6 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.9 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (50.5%)	79 %	6
Grain	Strzegom Monachijski typ I	0.5 kg (6.3%)	79 %	16
Grain	Jęczmień palony	0.565 kg (7.1%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.5 kg (6.3%)	68 %	1200
Adjunct	Płatki Owsiane	1.2 kg (15.2%)	--- %	---
Grain	Karmelowy Czerwony	0.5 kg (6.3%)	75 %	59
Grain	Weyermann - Carafa I	0.4 kg (5.1%)	70 %	690
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (3.2%)	73 %	1001

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	75 g	60 min	5.8 %
Boil	Kent Goldings	50 g	30 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	płatki dębowe	50 g	Secondary	7 day(s)