

WARKA #8

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **40**
- SRM **32.7**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **14.2 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **11 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **4.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (79.4%)	80 %	6
Grain	Cararoma	0.2 kg (6.3%)	--- %	350
Grain	Jęczmień palony	0.2 kg (6.3%)	55 %	1150
Grain	castle malting jasny kawowy	0.05 kg (1.6%)	70 %	250
Grain	płatki jęczmienne	0.2 kg (6.3%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Phoenix	15 g	60 min	11.9 %
Aroma (end of boil)	Styrian Golding	20 g	5 min	6.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

Notes

- jęczmień 30' zacierania
- płatki w 45' zacierania

Aug 16, 2018, 12:43 PM