

Biedaszyby

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **32**
- SRM **45.4**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **19.3 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **66 C**, Time **20 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.2 liter(s)** of strike water to **67.7C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **20 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **4.1 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (61%)	80 %	5
Grain	Monachijski	0.3 kg (7.3%)	80 %	16
Grain	Słód owsiany Fawcett	0.3 kg (7.3%)	61 %	5
Grain	Płatki owsiane	0.3 kg (7.3%)	60 %	3
Grain	Jęczmień palony	0.3 kg (7.3%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.2 kg (4.9%)	68 %	1200
Grain	Strzegom Czekoladowy jasny	0.2 kg (4.9%)	68 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	17 g	60 min	11 %
Boil	Tomyski	5 g	20 min	2.8 %

Notes

- na 22l wody kreda 7,3g i 1,1 gipsu piwnego

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

mix pedów sosny i świerku 100g na 10' 100g przy chłodzeniu i 100g na zimno
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