

# Diabelskie Nasienie

- Gravity **13.8 BLG**
- ABV **---**
- IBU **39**
- SRM **46.2**
- Style **Dry 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **74 C**, Time **20 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **20 min** at **74C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount        | Yield  | EBC  |
|-------|----------------------------------|---------------|--------|------|
| Grain | Strzegom Pale Ale                | 3 kg (46.2%)  | 79 %   | 6    |
| Grain | Strzegom Wiedeński               | 2 kg (30.8%)  | 79 %   | 10   |
| Grain | Słód Owsiany                     | 0.5 kg (7.7%) | 78.5 % | 5    |
| Grain | Strzegom Karmel 600              | 0.3 kg (4.6%) | 68 %   | 601  |
| Grain | Strzegom Palone Ziarna Pszenicy  | 0.3 kg (4.6%) | 70 %   | 1000 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.2 kg (3.1%) | 73 %   | 1001 |
| Grain | Castle Malting Kawowy            | 0.2 kg (3.1%) | 77 %   | 260  |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 37 g   | 60 min | 11.5 %     |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 22.5 g | ---        |

## Extras

| Type   | Name               | Amount | Use for  | Time   |
|--------|--------------------|--------|----------|--------|
| Flavor | Kawa Whisky Palona | 100 g  | Bottling | ---    |
| Fining | Mech Irandzki      | 5 g    | Boil     | 15 min |