

# Dotyk księdza

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **28**
- SRM **32.9**
- Style **American 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 **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **12.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (73.5%)	82 %	4
Grain	Jęczmień palony	0.22 kg (8.1%)	55 %	1100
Grain	Pszeniczny	0.4 kg (14.7%)	85 %	4
Grain	Czekoladowy	0.1 kg (3.7%)	60 %	788

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	10 g	60 min	9.9 %
Aroma (end of boil)	Centennial	5 g	10 min	9.9 %
Aroma (end of boil)	Amarillo	10 g	5 min	8.6 %

## Yeasts

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

## Notes

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