

ŚLONSKO NOC

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **28**
- SRM **39.4**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

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

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **45 min** at **72C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	COLORADO PALE BASE MALT VIKING MALT	4.7 kg (81%)	--- %	5
Grain	CZEKOLADOWY 1200 EBC VIKING MALT	0.3 kg (5.2%)	--- %	1200
Grain	BARWIAŃCY VIKING MALT 1300-1600 EBC	0.5 kg (8.6%)	--- %	1300
Adjunct	PŁATKI JĘCZMIENNE	0.3 kg (5.2%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	MARYNKA 10.5 AA	30 g	70 min	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM10 O czym szumią wierzby	Ale	Slant	2000 ml	Fermentum Mobile