

TORF, POT, KREW I ŁZY

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **48**
- SRM **31.2**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **28.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **27.8 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **20.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Casle Malting Whisky Nature	4 kg (57.6%)	85 %	4
Grain	Viking Pale Ale malt	1 kg (14.4%)	80 %	5
Grain	Strzegom Monachijski typ II	0.7 kg (10.1%)	79 %	22
Grain	Żytni	0.7 kg (10.1%)	85 %	8
Grain	Briess - Midnight Wheat Malt	0.55 kg (7.9%)	55 %	1084

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	60 min	13.2 %
Boil	Simcoe	15 g	15 min	13.2 %
Boil	Simcoe	15 g	5 min	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

Extras

Type	Name	Amount	Use for	Time
Spice	sól	20 g	Boil	10 min
Flavor	kawa	200 g	Secondary	7 day(s)
Flavor	tonka	15 g	Secondary	7 day(s)

Notes

- To może być w pizdu sztos. Opcja - bretty...
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