

Babranie w kale

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **15**
- SRM **33.9**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **27.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **24.2 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **73 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.1 liter(s)** of strike water to **67.7C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (58.3%)	79 %	6
Grain	Strzegom Monachijski typ II	1 kg (19.4%)	79 %	22
Grain	Strzegom Karmel 600	0.25 kg (4.9%)	68 %	601
Grain	Strzegom Czekoladowy ciemny	0.25 kg (4.9%)	68 %	1200
Grain	Carafa III	0.25 kg (4.9%)	70 %	1034
Grain	Płatki owsiane	0.4 kg (7.8%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	25 g	25 min	12 %
Whirlpool	Nelson Sauvín	10 g	25 min	11 %
Dry Hop	Nelson Sauvín	40 g	1 day(s)	11 %
Dry Hop	Citra	25 g	1 day(s)	12 %

Yeasts

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

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	Safale

Extras

Type	Name	Amount	Use for	Time
Other	Chłodnica	0 g	Boil	15 min

Notes

- Próbuujemy drugie podejście do wora zaciernego.
Pamiętać o dodaniu 10l wody na mashout (odp ciepłej).

Chmilenie - po schłodzeniu brzezki do 80 stopni.
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