# Asfalt

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- Gravity **18.4 BLG**
- ABV **---**
- IBU **44**
- SRM **39.5**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **13.2 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **17 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12.8 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **17 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Peat Smoked Malt | 3 kg *(70.6%)* | 74 % | 6 |
| Grain | Oats, Flaked | 1 kg *(23.5%)* | 80 % | 2 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg *(4.7%)* | 68 % | 1200 |
| Grain | Strzegom Barwiący | 0.05 kg *(1.2%)* | 68 % | 1300 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Iunga | 25 g | 60 min | 11 % |
| Boil | Iunga | 15 g | 5 min | 11 % |