

Stout 14°Blg +kawa stare słody

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **40**
- SRM **28.7**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **70 C**, Time **80 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **78.2C**
- Add grains
- Keep mash **80 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.8 kg (79.2%)	80 %	5
Grain	Strzegom pszenica prażona	0.1 kg (4.2%)	70 %	1000
Grain	Jęczmień palony	0.2 kg (6.3%)	55 %	985
Grain	Płatki jęczmienne	0.6 kg (10.4%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	33 g	60 min	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	10 g	Danstar

Notes

- Coldbrew przed rozlewem
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