

After eight

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **24**
- SRM **29.1**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|--------------|--------|------|
| Grain | Briess - Pilsen Malt | 4 kg (80%) | 80.5 % | 2 |
| Grain | Briess - Wheat Malt, White | 0.5 kg (10%) | 85 % | 5 |
| Grain | Briess - Midnight Wheat Malt | 0.5 kg (10%) | 55 % | 1084 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil | Perle | 20 g | 60 min | 7 % |
| Aroma (end of boil) | Perle | 30 g | 10 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM55 Zielone wzgórze | Ale | Liquid | 10 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------|--------|---------|-------|
| Spice | mięta | 40 g | Boil | 5 min |