

## Azmodan 2.0

---

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **19**
- SRM **24.3**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

### Mash step by step

- Heat up **12.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **76C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **24.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.2 kg (78%)	85 %	7
Grain	Weyermann - Carafa II	0.1 kg (2.4%)	70 %	837
Grain	Płatki pszeniczne	0.5 kg (12.2%)	85 %	3
Grain	Jęczmień palony	0.3 kg (7.3%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	First Gold	15 g	60 min	7.5 %
Boil	First Gold	15 g	10 min	7.5 %
Dry Hop	Citra	50 g	14 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale