

Azmodan 2.1

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **35**
- SRM **32.1**
- 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 **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **5 min**
- Temp **78 C**, Time **30 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **72C**
- Keep mash **30 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 2.5 kg (55.6%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ II | 1 kg (22.2%) | 79 % | 22 |
| Grain | Carafa III special | 0.25 kg (5.6%) | 70 % | 1400 |
| Grain | Roasted Barley | 0.25 kg (5.6%) | 55 % | 1000 |
| Grain | Barley, Flaked | 0.5 kg (11.1%) | 70 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------|--------|-----------|------------|
| Boil | Green Bullet | 25 g | 60 min | 11 % |
| Boil | Magnat | 10 g | 5 min | 11.2 % |
| Dry Hop | Barbe Rouge | 50 g | 14 day(s) | 6.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|------|------|--------|------------|
| Mauribrew Ale Y514 | Ale | Dry | 12.5 g | Mauribrew |