

Bezglutenowe ciemne 3l nowa receptura

- Gravity **8 BLG**
- ABV ---
- IBU **31**
- SRM ---
- Style **American Stout**

Batch size

- Expected quantity of finished beer **3 liter(s)**
- Trub loss **5 %**
- Size with trub loss **3.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **3.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **2.8 liter(s)**
- Total mash volume **3.6 liter(s)**

Steps

- Temp **45 C**, Time **20 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **2.8 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **20 min** at **45C**
- Keep mash **30 min** at **72C**
- Sparge using **1.9 liter(s)** of **76C** water or to achieve **3.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Słód gryczany | 0.6 kg (75%) | 48 % | --- |
| Grain | Grys kukurydziany | 0.1 kg (12.5%) | 80 % | --- |
| Grain | Proso | 0.1 kg (12.5%) | 51 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Simcoe | 0.5 g | 60 min | 13.3 % |
| Boil | Simcoe | 0.5 g | 45 min | 13.3 % |
| Boil | Simcoe | 1 g | 30 min | 13.3 % |
| Boil | Simcoe | 2 g | 15 min | 13.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 1.72 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|-------|------------|--------|-----------|----------|
| Spice | Pędy sosny | 2 g | Boil | 5 min |
| Spice | Pędy sosny | 5 g | Secondary | 4 day(s) |

| | | | | |
|--------|---------------------------------|------|-----------|----------|
| Flavor | Kawa Brazil Fazenda Sertãozinho | 10 g | Secondary | 4 day(s) |
|--------|---------------------------------|------|-----------|----------|