

# Diabelskie Nasienie

- Gravity **13.8 BLG**
- ABV ---
- IBU **39**
- SRM **46.2**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **74 C**, Time **20 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **20 min** at **74C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (46.2%)	79 %	6
Grain	Strzegom Wiedeński	2 kg (30.8%)	79 %	10
Grain	Słód Owsiany	0.5 kg (7.7%)	78.5 %	5
Grain	Strzegom Karmel 600	0.3 kg (4.6%)	68 %	601
Grain	Strzegom Palone Ziarna Pszenicy	0.3 kg (4.6%)	70 %	1000
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg (3.1%)	73 %	1001
Grain	Castle Malting Kawowy	0.2 kg (3.1%)	77 %	260

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	37 g	60 min	11.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	22.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Kawa Whisky Palona	100 g	Bottling	---
Fining	Mech Irandzki	5 g	Boil	15 min