

Głód

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **18**
- SRM **26**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

- Temp **70 C**, Time **50 min**
- Temp **78 C**, Time **5 min**
- Temp **68 C**, Time **1 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **1 min** at **68C**
- Keep mash **50 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 4.5 kg (88.2%) | 79 % | 6 |
| Grain | Jęczmień palony | 0.2 kg (3.9%) | 55 % | 985 |
| Grain | Strzegom Czekoladowy 1200 | 0.2 kg (3.9%) | 68 % | 1202 |
| Grain | Wędzony bukiem Viking Malt | 0.2 kg (3.9%) | 82 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Goldings | 15 g | 45 min | 5.1 % |
| Boil | Goldings | 15 g | 30 min | 5.1 % |
| Boil | Goldings | 20 g | 10 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 30 ml | Fermentum Mobile |