

kdp chorzów

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **50**
- SRM **31.5**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **27.2 liter(s)**
- Total mash volume **34 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **66 C**, Time **15 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **27.2 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **15 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 5 kg (73.5%) | 80 % | 5 |
| Grain | Słód owsiany Fawcett | 0.5 kg (7.4%) | 61 % | 5 |
| Grain | Płatki pszeniczne | 0.4 kg (5.9%) | 60 % | 3 |
| Grain | Jęczmień palony | 0.35 kg (5.1%) | 55 % | 985 |
| Grain | Fawcett - Pale Chocolate | 0.2 kg (2.9%) | 71 % | 600 |
| Grain | Strzegom Karmel 300 | 0.25 kg (3.7%) | 70 % | 299 |
| Grain | Carafa III special | 0.1 kg (1.5%) | 70 % | 1034 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Simcoe | 15 g | 45 min | 13.2 % |
| Boil | Simcoe | 10 g | 25 min | 13.2 % |
| Boil | Azacca | 10 g | 25 min | 14 % |
| Boil | Vic Secret | 10 g | 25 min | 16.3 % |

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|------|------------|------|-------|--------|
| Boil | Simcoe | 10 g | 3 min | 13.2 % |
| Boil | Azacca | 10 g | 3 min | 14 % |
| Boil | Vic Secret | 10 g | 3 min | 16.3 % |