

# Pierwszak Rydza

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **37**
- SRM **40.3**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 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 **65 C**, Time **40 min**
- Temp **74 C**, Time **40 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **40 min** at **74C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC  |
|-------|-----------------------------|---------------|-------|------|
| Grain | Pilzneński                  | 4 kg (61.5%)  | 81 %  | 4    |
| Grain | Strzegom Wiedeński          | 1 kg (15.4%)  | 79 %  | 10   |
| Grain | Weyermann Specjal W         | 0.5 kg (7.7%) | 68 %  | 300  |
| Grain | Abbey Castle                | 0.3 kg (4.6%) | 80 %  | 45   |
| Grain | Carafa II                   | 0.2 kg (3.1%) | 70 %  | 812  |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (3.1%) | 68 %  | 1200 |
| Grain | Jęczmień palony             | 0.3 kg (4.6%) | 55 %  | 985  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | lunga   | 30 g   | 60 min | 11 %       |
| Boil    | Fuggles | 30 g   | 10 min | 4.5 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Safale     |