

## PrzePALONY v2

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **47**
- SRM **51.4**
- Style **Foreign Extra Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **31.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **20.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **31.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (58%)	80 %	5
Grain	Monachijski	0.5 kg (7.2%)	80 %	16
Grain	Jęczmień palony	0.75 kg (10.9%)	55 %	985
Grain	Carafa	0.25 kg (3.6%)	70 %	664
Grain	Carafa II	0.25 kg (3.6%)	70 %	812
Grain	Żytni	0.25 kg (3.6%)	85 %	8
Grain	Strzegom Czekoladowy ciemny	0.25 kg (3.6%)	68 %	1200
Grain	Pszeniczny	0.25 kg (3.6%)	85 %	4
Grain	Płatki owsiane	0.4 kg (5.8%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	30 min	13.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale