

Pszeniczny stout

- Gravity **12.8 BLG**
- ABV ---
- IBU **28**
- SRM ---
- Style **Specialty Beer**

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 **15 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **76 C**, Time **5 min**
- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom pszeniczny	2 kg (40.8%)	--- %	---
Grain	Strzegom pilzeński	2 kg (40.8%)	--- %	---
Grain	płatki jęczmienne	0.4 kg (8.2%)	--- %	---
Grain	Strzegom czekoladowy jasny	0.25 kg (5.1%)	--- %	---
Grain	jęczmień palony	0.25 kg (5.1%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Bavarian Wheat W11	Wheat	Dry	11 g	Gozdawa