

# Sadza

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **19**
- SRM **28.3**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **39 liter(s)**
- Total mash volume **52 liter(s)**

## Steps

- Temp **67 C**, Time **100 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **39 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **100 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **37.3 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt        | 8 kg (61.5%)  | 80 %  | 5   |
| Grain | Jęczmień niesłodowany       | 3 kg (23.1%)  | 75 %  | 2   |
| Grain | Jęczmień palony             | 0.5 kg (3.8%) | 55 %  | 985 |
| Grain | Weyermann - Chocolate Wheat | 1 kg (7.7%)   | 74 %  | 788 |
| Grain | Żytni czekoladowy           | 0.5 kg (3.8%) | --- % | --- |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 80 g   | 60 min | 5.1 %      |
| Boil    | Sybilla            | 20 g   | 10 min | 3.5 %      |