

test2

- Gravity **13.4 BLG**
- ABV ---
- IBU **33**
- SRM **40**
- Style **Dry 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 **15 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **78 C**, Time **5 min**
- Temp **66 C**, Time **55 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **55 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (71.4%)	79 %	6
Grain	Jęczmień palony	0.5 kg (10.2%)	55 %	985
Grain	Strzegom Karmel 150	0.2 kg (4.1%)	75 %	150
Grain	Pszeniczny	0.3 kg (6.1%)	85 %	4
Adjunct	płatki owsiane	0.4 kg (8.2%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Slant	500 ml	Safale