

# Zakazane Świdnickie

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- Gravity **18.2 BLG**
- ABV ---
- IBU **44**
- SRM **11.3**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **98 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) Bel	4.4 kg (84.6%)	79 %	4
Grain	Płatki owsiane	0.4 kg (7.7%)	85 %	3
Grain	Karmelowy żytni Strzegom	0.4 kg (7.7%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	30 min	4 %
Boil	Lublin (Lubelski)	50 g	60 min	4 %
Boil	Lublin (Lubelski)	50 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us 05	Ale	Dry	11 g	---