

## #10 Spalone kable

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **36**
- SRM **31.7**
- 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 **15 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **27.4 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **20.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Casle Malting Whisky Nature	3 kg (43.8%)	85 %	4
Grain	Strzegom Pale Ale	2 kg (29.2%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (14.6%)	79 %	16
Grain	Fawcett - Pale Chocolate	0.25 kg (3.6%)	71 %	600
Grain	Weyermann - Chocolate Rye	0.25 kg (3.6%)	20 %	493
Grain	Strzegom pszenica prażona	0.25 kg (3.6%)	70 %	1000
Grain	Roasted Barley	0.1 kg (1.5%)	55 %	591

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	50 g	60 min	5.4 %
Boil	Fuggles	40 g	20 min	5.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Dry	20 g	Safale
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