

## Azmodan 2.1

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **35**
- SRM **32.1**
- Style **Dry 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **5 min**
- Temp **78 C**, Time **30 min**

### Mash step by step

- Heat up **13.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **72C**
- Keep mash **30 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	2.5 kg (55.6%)	79 %	6
Grain	Strzegom Monachijski typ II	1 kg (22.2%)	79 %	22
Grain	Carafa III special	0.25 kg (5.6%)	70 %	1400
Grain	Roasted Barley	0.25 kg (5.6%)	55 %	1000
Grain	Barley, Flaked	0.5 kg (11.1%)	70 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Green Bullet	25 g	60 min	11 %
Boil	Magnat	10 g	5 min	11.2 %
Dry Hop	Barbe Rouge	50 g	14 day(s)	6.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Ale Y514	Ale	Dry	12.5 g	Mauribrew