

# Biedaguinness

- Gravity **13.8 BLG**
- ABV ---
- IBU **25**
- SRM **39.2**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.2 liter(s)**

## Steps

- Temp **62 C**, Time **90 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **15.1 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **90 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (56.1%)	85 %	7
Grain	Monachijski	1.5 kg (28%)	80 %	16
Grain	Weyermann - Carafa II	0.2 kg (3.7%)	70 %	837
Grain	Jęczmień palony	0.35 kg (6.5%)	55 %	985
Adjunct	Płatki żytnie błyskawiczne	0.3 kg (5.6%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	50 g	60 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale