

Biedaszyby

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **32**
- SRM **45.4**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **19.3 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **66 C**, Time **20 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.2 liter(s)** of strike water to **67.7C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **20 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **4.1 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt | 2.5 kg (61%) | 80 % | 5 |
| Grain | Monachijski | 0.3 kg (7.3%) | 80 % | 16 |
| Grain | Słód owsiany Fawcett | 0.3 kg (7.3%) | 61 % | 5 |
| Grain | Płatki owsiane | 0.3 kg (7.3%) | 60 % | 3 |
| Grain | Jęczmień palony | 0.3 kg (7.3%) | 55 % | 985 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (4.9%) | 68 % | 1200 |
| Grain | Strzegom Czekoladowy jasny | 0.2 kg (4.9%) | 68 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | lunga | 17 g | 60 min | 11 % |
| Boil | Tomyski | 5 g | 20 min | 2.8 % |

Notes

- na 22l wody kreda 7,3g i 1,1 gipsu piwnego

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

mix pedów sosny i świerku 100g na 10' 100g przy chłodzeniu i 100g na zimno
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