

Bombardowanie Napalmem

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **30**
- SRM **28.2**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75.5 %**
- Liquor-to-grist ratio **3.37 liter(s) / kg**
- Mash size **16.9 liter(s)**
- Total mash volume **21.9 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **16.9 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|--------------|-------|------|
| Grain | Viking Pilsner malt | 3.5 kg (70%) | 82 % | 4 |
| Grain | Weyermann - Light Munich Malt | 1 kg (20%) | 82 % | 14 |
| Grain | Jęczmień palony | 0.35 kg (7%) | 55 % | 985 |
| Grain | Strzegom Czekoladowy ciemny | 0.15 kg (3%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 25 g | 60 min | 11.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|-------|--------|-------------|
| Wyeast - British Ale II | Ale | Slant | 200 ml | Wyeast Labs |

Notes

- Palone słody w 72 stopniach.
Wysładzanie ok 15L
Sep 1, 2018, 1:33 PM