

# Burzliwa noc listopadowa

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **27**
- SRM **27.8**
- 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 **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (78.4%)	80 %	5
Grain	Jęczmień palony	0.5 kg (9.8%)	55 %	985
Adjunct	płatki jęczmienne	0.2 kg (3.9%)	80 %	5
Adjunct	Płatki pszeniczne	0.2 kg (3.9%)	85 %	3
Adjunct	Żytni	0.2 kg (3.9%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	60 min	3 %
Boil	Tettnang	25 g	60 min	3.8 %
Boil	lunga	10 g	30 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	100 ml	Danstar

## Extras

Type	Name	Amount	Use for	Time
Flavor	płatki dębowe	10 g	Secondary	3 day(s)

Flavor	laska wanilii	2 g	Secondary	3 day(s)
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