

## GÓRNIK 2

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **13**
- SRM **37.3**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.4 liter(s)**
- Total mash volume **16 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **12.4 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	PALE ALE STRZEGOM	2.5 kg (70.4%)	75 %	7
Grain	CARMEL AROMATIC	0.5 kg (14.1%)	--- %	200
Grain	Monachijski	0.2 kg (5.6%)	80 %	16
Grain	CARAFSA SPECIAL 2	0.25 kg (7%)	--- %	1100
Grain	Chocolate Malt	0.1 kg (2.8%)	--- %	1200

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	10 g	60 min	4.5 %
Boil	Fuggles	20 g	10 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale

### Extras

Type	Name	Amount	Use for	Time
Flavor	PLATKI OWSIANE	0.15 g	Boil	60 min