

# Guines weselny

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **40**
- SRM **34.2**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.6 liter(s)**
- Total mash volume **30.2 liter(s)**

## Steps

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

## Mash step by step

- Heat up **22.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (72.9%)	80 %	5
Grain	Barley, Flaked	1.2 kg (15.9%)	70 %	4
Grain	Strzegom Czekoladowy ciemny	0.52 kg (6.9%)	68 %	1200
Grain	Strzegom Czekoladowy jasny	0.22 kg (2.9%)	68 %	400
Grain	Strzegom Barwiący	0.1 kg (1.3%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	60 g	60 min	5.1 %
Boil	East Kent Goldings	20 g	20 min	5.1 %
Boil	Magnum	10 g	60 min	12 %