

# kdp chorzów

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **50**
- SRM **31.5**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **27.2 liter(s)**
- Total mash volume **34 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **66 C**, Time **15 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **27.2 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **15 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (73.5%)	80 %	5
Grain	Słód owsiany Fawcett	0.5 kg (7.4%)	61 %	5
Grain	Płatki pszeniczne	0.4 kg (5.9%)	60 %	3
Grain	Jęczmień palony	0.35 kg (5.1%)	55 %	985
Grain	Fawcett - Pale Chocolate	0.2 kg (2.9%)	71 %	600
Grain	Strzegom Karmel 300	0.25 kg (3.7%)	70 %	299
Grain	Carafa III special	0.1 kg (1.5%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	45 min	13.2 %
Boil	Simcoe	10 g	25 min	13.2 %
Boil	Azacca	10 g	25 min	14 %
Boil	Vic Secret	10 g	25 min	16.3 %

Boil	Simcoe	10 g	3 min	13.2 %
Boil	Azacca	10 g	3 min	14 %
Boil	Vic Secret	10 g	3 min	16.3 %