

Ministrant pod sutanną

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **22**
- SRM **35.4**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.9 liter(s)**
- Total mash volume **9.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **6.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **75C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.7 kg (73.9%)	82 %	4
Grain	Pszeniczny	0.1 kg (4.3%)	85 %	4
Grain	Płatki owsiane	0.2 kg (8.7%)	60 %	3
Grain	Jęczmień palony	0.2 kg (8.7%)	55 %	1200
Grain	Strzegom Czekoladowy 1200	0.1 kg (4.3%)	68 %	1202

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	10 g	60 min	6.5 %
Boil	Lublin (Lubelski)	5 g	30 min	6.5 %
Aroma (end of boil)	Lublin (Lubelski)	5 g	5 min	6.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	50 ml	---