

# negromancer

- Gravity **13.1 BLG**
- ABV ---
- IBU **33**
- SRM **46.6**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

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

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (72.7%)	79 %	6
Grain	Strzegom Pszeniczny	0.5 kg (9.1%)	81 %	6
Grain	Bestmalz - Chocolate	0.5 kg (9.1%)	25 %	900
Grain	CastleMalting - Coffee Malt	0.5 kg (9.1%)	74 %	296

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	20 g	60 min	10 %
Boil	Willamette	25 g	20 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Espresso	100 g	Boil	1 min