

Pan Młody

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **24**
- SRM **34.8**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

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

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|---------------|-------|------|
| Grain | Thomas Fawcett - Golden Promise | 5 kg (70.4%) | 81 % | 6 |
| Grain | Płatki jęczmienne | 1 kg (14.1%) | 60 % | 4 |
| Grain | Strzegom Czekoladowy jasny | 0.5 kg (7%) | 1 % | 400 |
| Grain | czekoladowy bestmalz | 0.1 kg (1.4%) | 1 % | 1000 |
| Grain | Jęczmień palony | 0.5 kg (7%) | 1 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 25 g | 60 min | 6.3 % |
| Boil | Fuggles | 25 g | 20 min | 4.5 % |
| Boil | Fuggles | 25 g | 10 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|-----------------|------|-----------|-----------|
| Flavor | kostki bourboun | 50 g | Secondary | 10 day(s) |
|--------|-----------------|------|-----------|-----------|