

Taciewiak

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **38**
- SRM **31.9**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.9 liter(s)**
- Total mash volume **41.2 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **79 C**, Time **0 min**

Mash step by step

- Heat up **30.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **0 min** at **79C**
- Sparge using **23.7 liter(s)** of **76C** water or to achieve **44.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale zero	9 kg (87.4%)	80 %	6
Grain	Jęczmień prażony	0.5 kg (4.9%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.3 kg (2.9%)	68 %	1200
Grain	Strzegom Czekoladowy jasny	0.5 kg (4.9%)	68 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	50 g	1 min	3.5 %
Boil	Cascade	50 g	40 min	6 %
Boil	Marynka	50 g	1 min	10 %
Boil	Perle	50 g	60 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	33 g	---