

test2

- Gravity **13.4 BLG**
- ABV ---
- IBU **33**
- SRM **40**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **78 C**, Time **5 min**
- Temp **66 C**, Time **55 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **55 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 3.5 kg (71.4%) | 79 % | 6 |
| Grain | Jęczmień palony | 0.5 kg (10.2%) | 55 % | 985 |
| Grain | Strzegom Karmel 150 | 0.2 kg (4.1%) | 75 % | 150 |
| Grain | Pszeniczny | 0.3 kg (6.1%) | 85 % | 4 |
| Adjunct | płatki owsiane | 0.4 kg (8.2%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-05 | Ale | Slant | 500 ml | Safale |