

Teycona

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **44**
- SRM **36**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **24.2 liter(s)**

Steps

- Temp **68 C**, Time **90 min**

Mash step by step

- Heat up **18.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|------|
| Grain | Strzegom Czekoladowy 1200 | 0.3 kg (5%) | 68 % | 1202 |
| Grain | Weyermann - Pale Ale Malt | 4.8 kg (79.3%) | 85 % | 7 |
| Grain | Jęczmień palony | 0.2 kg (3.3%) | 55 % | 985 |
| Grain | Weyermann - Carafa II specjal | 0.2 kg (3.3%) | 70 % | 837 |
| Grain | Pszeniczny | 0.3 kg (5%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.25 kg (4.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Warrior | 20 g | 60 min | 15.5 % |
| Aroma (end of boil) | Simcoe | 20 g | 15 min | 14 % |
| Dry Hop | Amarillo | 50 g | 4 day(s) | 9.5 % |
| Dry Hop | Simcoe | 50 g | 4 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |