

# Trzech Mędrców

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **28**
- SRM **41.1**
- 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 **65 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **16.9 liter(s)**
- Total mash volume **22.7 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **16.9 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilznieński	2 kg (34.3%)	80 %	4
Grain	Viking Pale Ale malt	2.5 kg (42.9%)	80 %	5
Grain	Karmelowy	0.5 kg (8.6%)	80 %	400
Grain	Czekoladowy	0.33 kg (5.7%)	80 %	1200
Grain	Karmelowy	0.5 kg (8.6%)	80 %	600

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	50 min	4 %
Boil	Puławski	15 g	15 min	8.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
T-58	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	Chili	15 g	Boil	10 min

Spice	Przyprawa do piernika	30 g	Boil	10 min
Spice	Imbir	30 g	Boil	30 min

## Notes

- Moja druga warka. Wyszło mi około 16l. Problemy z filtracją. Złym pomysłem jest dodawanie chilli w proszku.  
*Apr 5, 2018, 11:03 PM*