

## #Barbara KWK Rozbark

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **33**
- SRM **29.5**
- 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 **85 %**
- Liquor-to-grist ratio **4.35 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **24.6 liter(s)**

### Steps

- Temp **66 C**, Time **90 min**
- Temp **72 C**, Time **10 min**

### Mash step by step

- Heat up **20 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt       | 3 kg (65.2%)  | 80 %  | 5   |
| Grain | Strzegom Monachijski typ I | 1 kg (21.7%)  | 79 %  | 16  |
| Grain | Czekoladowy                | 0.3 kg (6.5%) | 60 %  | 788 |
| Grain | Jęczmień palony            | 0.3 kg (6.5%) | 55 %  | 985 |

### Hops

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

### Yeasts

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