

## Azmodan 2.2

---

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **35**
- SRM **32.1**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **5 min**
- Temp **78 C**, Time **30 min**

### Mash step by step

- Heat up **13.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **72C**
- Keep mash **30 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           | 2.5 kg (55.6%) | 79 %  | 6    |
| Grain | Strzegom Monachijski typ II | 1 kg (22.2%)   | 79 %  | 22   |
| Grain | Carafa III special          | 0.25 kg (5.6%) | 70 %  | 1400 |
| Grain | Roasted Barley              | 0.25 kg (5.6%) | 55 %  | 1000 |
| Grain | Barley, Flaked              | 0.5 kg (11.1%) | 70 %  | 4    |

### Hops

| Use for | Name         | Amount | Time      | Alpha acid |
|---------|--------------|--------|-----------|------------|
| Boil    | Green Bullet | 25 g   | 60 min    | 11 %       |
| Boil    | Magnat       | 10 g   | 5 min     | 11.2 %     |
| Dry Hop | Mosaic       | 30 g   | 14 day(s) | 10 %       |
| Dry Hop | Lomik        | 20 g   | 14 day(s) | 3.8 %      |

### Yeasts

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