

Burzliwa noc listopadowa

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **27**
- SRM **27.8**
- 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 **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

- Temp **64 C**, Time **60 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **14 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 | 4 kg (78.4%) | 80 % | 5 |
| Grain | Jęczmień palony | 0.5 kg (9.8%) | 55 % | 985 |
| Adjunct | płatki jęczmienne | 0.2 kg (3.9%) | 80 % | 5 |
| Adjunct | Płatki pszeniczne | 0.2 kg (3.9%) | 85 % | 3 |
| Adjunct | Żytni | 0.2 kg (3.9%) | 85 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 25 g | 60 min | 3 % |
| Boil | Tettnang | 25 g | 60 min | 3.8 % |
| Boil | lunga | 10 g | 30 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| Danstar - Nottingham | Ale | Slant | 100 ml | Danstar |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------|--------|-----------|----------|
| Flavor | płatki dębowe | 10 g | Secondary | 3 day(s) |

| | | | | |
|--------|---------------|-----|-----------|----------|
| Flavor | laska wanilii | 2 g | Secondary | 3 day(s) |
|--------|---------------|-----|-----------|----------|