

# Dotyk księdza

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **28**
- SRM **32.9**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **12.2 liter(s)**

## Fermentables

| Type  | Name                | Amount         | Yield | EBC  |
|-------|---------------------|----------------|-------|------|
| Grain | Viking Pilsner malt | 2 kg (73.5%)   | 82 %  | 4    |
| Grain | Jęczmień palony     | 0.22 kg (8.1%) | 55 %  | 1100 |
| Grain | Pszeniczny          | 0.4 kg (14.7%) | 85 %  | 4    |
| Grain | Czekoladowy         | 0.1 kg (3.7%)  | 60 %  | 788  |

## Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil                | Centennial | 10 g   | 60 min | 9.9 %      |
| Aroma (end of boil) | Centennial | 5 g    | 10 min | 9.9 %      |
| Aroma (end of boil) | Amarillo   | 10 g   | 5 min  | 8.6 %      |

## Yeasts

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

## Notes

- 14-5  
Mar 9, 2023, 1:05 AM