

# Działka 1

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU ---
- SRM **16.7**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount         | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale        | 3.8 kg (65.5%) | 79 %  | 6   |
| Grain | Strzegom Pilzneński      | 1 kg (17.2%)   | 80 %  | 4   |
| Grain | Strzegom Czekoladowy 400 | 0.5 kg (8.6%)  | 68 %  | 400 |
| Grain | Strzegom Karmel 150      | 0.5 kg (8.6%)  | 75 %  | 150 |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Mash    | East Kent Goldings | 50 g   | 60 min | 5.1 %      |
| Mash    | East Kent Goldings | 25 g   | 15 min | 5.1 %      |
| Mash    | East Kent Goldings | 25 g   | 5 min  | 5.1 %      |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| Ale  | Ale  | Dry  | 10 g   | ---        |