

Działka 1

- 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	---