

# Głód

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **18**
- SRM **26**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

- Temp **70 C**, Time **50 min**
- Temp **78 C**, Time **5 min**
- Temp **68 C**, Time **1 min**

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **1 min** at **68C**
- Keep mash **50 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC  |
|-------|----------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale          | 4.5 kg (88.2%) | 79 %  | 6    |
| Grain | Jęczmień palony            | 0.2 kg (3.9%)  | 55 %  | 985  |
| Grain | Strzegom Czekoladowy 1200  | 0.2 kg (3.9%)  | 68 %  | 1202 |
| Grain | Wędzony bukiem Viking Malt | 0.2 kg (3.9%)  | 82 %  | 10   |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Goldings | 15 g   | 45 min | 5.1 %      |
| Boil    | Goldings | 15 g   | 30 min | 5.1 %      |
| Boil    | Goldings | 20 g   | 10 min | 5.1 %      |

## Yeasts

| Name                      | Type | Form   | Amount | Laboratory       |
|---------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale  | Liquid | 30 ml  | Fermentum Mobile |