

Guines weselny

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **40**
- SRM **34.2**
- Style **Dry 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 **22.6 liter(s)**
- Total mash volume **30.2 liter(s)**

Steps

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

Mash step by step

- Heat up **22.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 5.5 kg (72.9%) | 80 % | 5 |
| Grain | Barley, Flaked | 1.2 kg (15.9%) | 70 % | 4 |
| Grain | Strzegom Czekoladowy ciemny | 0.52 kg (6.9%) | 68 % | 1200 |
| Grain | Strzegom Czekoladowy jasny | 0.22 kg (2.9%) | 68 % | 400 |
| Grain | Strzegom Barwiący | 0.1 kg (1.3%) | 68 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 60 g | 60 min | 5.1 % |
| Boil | East Kent Goldings | 20 g | 20 min | 5.1 % |
| Boil | Magnum | 10 g | 60 min | 12 % |