

Jakby Noc Kupały z browaru Perun

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **39**
- SRM **19.3**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **28.9 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **40 min** at **72C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (62.2%)	81 %	4
Grain	Pszeniczny	0.5 kg (7.8%)	85 %	4
Grain	Strzegom Monachijski typ I	0.8 kg (12.4%)	79 %	16
Grain	Caramunich® typ I	0.2 kg (3.1%)	73 %	80
Grain	Weyermann Caramunich 3	0.15 kg (2.3%)	76 %	150
Grain	Strzegom Czekoladowy 400	0.15 kg (2.3%)	68 %	400
Grain	Fawcett - Pszeniczny Czekoladowy	0.1 kg (1.6%)	73 %	1001
Na ostatnie 5 minut zacierania				
Grain	Jęczmień palony	0.13 kg (2%)	55 %	985
Na ostatnie 5 minut zacierania				
Grain	Płatki owsiane	0.4 kg (6.2%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	9.7 %

Aroma (end of boil)	Lublin (Lubelski)	35 g	10 min	4 %
Dry Hop	lunga	60 g	14 day(s)	11 %
Dry Hop	Sybilla	60 g	14 day(s)	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale

Extras

Type	Name	Amount	Use for	Time
Other	Sacharoza	100 g	Bottling	---

Notes

- Jęczmień palony i sól czekoladowy pszeniczny dodaje się na ostatnie 5 minut zacierania.

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