

# Okopcony

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **31**
- SRM **26.2**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (53.6%)	80 %	5
Grain	Viking Malt pszeniczny wędzony dębem	1.5 kg (26.8%)	80 %	3
Grain	Caraaroma	0.3 kg (5.4%)	78 %	400
Grain	Jęczmień palony	0.4 kg (7.1%)	55 %	1000
Grain	Żyto	0.4 kg (7.1%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Notes

- Wydajność znowu mnie zaskoczyła , gęstość przed gotowaniem 13\*brx , trzeba było dolać wody do 11\*brx.  
*Oct 31, 2017, 5:48 PM*