

# Pierwszak Rydza

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **37**
- SRM **40.3**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **74 C**, Time **40 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **40 min** at **74C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (61.5%)	81 %	4
Grain	Strzegom Wiedeński	1 kg (15.4%)	79 %	10
Grain	Weyermann Specjal W	0.5 kg (7.7%)	68 %	300
Grain	Abbey Castle	0.3 kg (4.6%)	80 %	45
Grain	Carafa II	0.2 kg (3.1%)	70 %	812
Grain	Strzegom Czekoladowy ciemny	0.2 kg (3.1%)	68 %	1200
Grain	Jęczmień palony	0.3 kg (4.6%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Boil	Fuggles	30 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale