

# Sadza

---

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **19**
- SRM **28.3**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **39 liter(s)**
- Total mash volume **52 liter(s)**

## Steps

- Temp **67 C**, Time **100 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **39 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **100 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **37.3 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8 kg (61.5%)	80 %	5
Grain	Jęczmień niesłodowany	3 kg (23.1%)	75 %	2
Grain	Jęczmień palony	0.5 kg (3.8%)	55 %	985
Grain	Weyermann - Chocolate Wheat	1 kg (7.7%)	74 %	788
Grain	Żytni czekoladowy	0.5 kg (3.8%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	80 g	60 min	5.1 %
Boil	Sybilla	20 g	10 min	3.5 %