

# STOŁCIK z gryką

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **30**
- SRM **27.9**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.5 kg (63.1%)	82 %	4
Grain	Jęczmień palony	0.5 kg (9%)	55 %	985
Adjunct	chleb gryczany	0.85 kg (15.3%)	80 %	10
Grain	Płatki pszeniczne	0.7 kg (12.6%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	10.5 %
Boil	Puławski	10 g	30 min	7.5 %
Aroma (end of boil)	Puławski	10 g	5 min	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis