

# Taciewiak

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **38**
- SRM **31.9**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.9 liter(s)**
- Total mash volume **41.2 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **79 C**, Time **0 min**

## Mash step by step

- Heat up **30.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **0 min** at **79C**
- Sparge using **23.7 liter(s)** of **76C** water or to achieve **44.3 liter(s)** of wort

## Fermentables

| Type  | Name                           | Amount        | Yield | EBC  |
|-------|--------------------------------|---------------|-------|------|
| Grain | Pale Ale zero                  | 9 kg (87.4%)  | 80 %  | 6    |
| Grain | Jęczmień prażony               | 0.5 kg (4.9%) | 55 %  | 985  |
| Grain | Strzegom<br>Czekoladowy ciemny | 0.3 kg (2.9%) | 68 %  | 1200 |
| Grain | Strzegom<br>Czekoladowy jasny  | 0.5 kg (4.9%) | 68 %  | 400  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Sybilla | 50 g   | 1 min  | 3.5 %      |
| Boil    | Cascade | 50 g   | 40 min | 6 %        |
| Boil    | Marynka | 50 g   | 1 min  | 10 %       |
| Boil    | Perle   | 50 g   | 60 min | 7 %        |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 33 g   | ---        |