

## WARKA #8

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **40**
- SRM **32.7**
- Style **Foreign Extra Stout**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **14.2 liter(s)**

### Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **11 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **4.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt        | 2.5 kg (79.4%) | 80 %  | 6    |
| Grain | Cararoma                    | 0.2 kg (6.3%)  | --- % | 350  |
| Grain | Jęczmień palony             | 0.2 kg (6.3%)  | 55 %  | 1150 |
| Grain | castle malting jasny kawowy | 0.05 kg (1.6%) | 70 %  | 250  |
| Grain | płatki jęczmienne           | 0.2 kg (6.3%)  | --- % | ---  |

### Hops

| Use for             | Name            | Amount | Time   | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil                | Phoenix         | 15 g   | 60 min | 11.9 %     |
| Aroma (end of boil) | Styrian Golding | 20 g   | 5 min  | 6.2 %      |

### Yeasts

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

### Notes

- jęczmień 30' zacierania  
płatki w 45' zacierania

Aug 16, 2018, 12:43 PM