

# Wedding Planner

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **27**
- SRM **29.7**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **23.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

## Steps

- Temp **52 C**, Time **20 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12.8 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **40 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Monachijski II	2 kg (41.2%)	78 %	22
Grain	Weyermann - Pilzeński	1 kg (20.6%)	78 %	4
Grain	Weyermann - Diastatyczny	0.25 kg (5.2%)	78 %	3
Grain	Strzegom - Wędzony Czereśnia	0.5 kg (10.3%)	70 %	9
Grain	Weyermann - Carafa I Special	0.5 kg (10.3%)	70 %	900
Adjunct	Płatki Jęczmienne Błyskawiczne	0.6 kg (12.4%)	70 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	english golding	40 g	20 min	4.8 %
Boil	Chinook	20 g	15 min	12 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Mangrove Jack's - Empire Ale M15	Ale	Dry	10 g	Mangrove Jack's

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Flavor	Ziarna Kakaowca	200 g	Secondary	5 day(s)
Flavor	Śliwka suszona	100 g	Secondary	5 day(s)
Fining	Mech irlandzki	20 g	Boil	15 min