

Żedrinia Jubileuszowa

- Gravity **18.9 BLG**
- ABV ---
- IBU **40**
- SRM **36.1**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **24.7 liter(s)**
- Total mash volume **31.2 liter(s)**

Steps

- Temp **57 C**, Time **45 min**
- Temp **62 C**, Time **20 min**
- Temp **68 C**, Time **30 min**
- Temp **76 C**, Time **2 min**

Mash step by step

- Heat up **24.7 liter(s)** of strike water to **61.9C**
- Add grains
- Keep mash **45 min** at **57C**
- Keep mash **20 min** at **62C**
- Keep mash **30 min** at **68C**
- Keep mash **2 min** at **76C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3 kg (46.2%)	80 %	7
Grain	Casle Malting Whisky Nature	2.5 kg (38.5%)	85 %	4
Grain	Weyermann - Carapils	0.4 kg (6.2%)	78 %	4
Grain	Jęczmień palony	0.2 kg (3.1%)	55 %	985
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg (3.1%)	73 %	1001
Grain	Płatki owsiane	0.2 kg (3.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	50 g	90 min	7 %
Boil	Chinook	20 g	5 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safbrew WB-06	Wheat	Dry	11.5 g	Safbrew
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Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	10 min