

## #10 Spalone kable

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **36**
- SRM **31.7**
- Style **Foreign Extra 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 **15 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **27.4 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **20.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Casle Malting Whisky Nature | 3 kg (43.8%)   | 85 %  | 4    |
| Grain | Strzegom Pale Ale           | 2 kg (29.2%)   | 79 %  | 6    |
| Grain | Strzegom Monachijski typ I  | 1 kg (14.6%)   | 79 %  | 16   |
| Grain | Fawcett - Pale Chocolate    | 0.25 kg (3.6%) | 71 %  | 600  |
| Grain | Weyermann - Chocolate Rye   | 0.25 kg (3.6%) | 20 %  | 493  |
| Grain | Strzegom pszenica prażona   | 0.25 kg (3.6%) | 70 %  | 1000 |
| Grain | Roasted Barley              | 0.1 kg (1.5%)  | 55 %  | 591  |

### Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 50 g   | 60 min | 5.4 %      |
| Boil    | Fuggles            | 40 g   | 20 min | 5.2 %      |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|             |     |     |      |        |
|-------------|-----|-----|------|--------|
| Safale S-04 | Ale | Dry | 20 g | Safale |
|-------------|-----|-----|------|--------|