

# Dziadkowy stout covid-19

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **30**
- SRM **36.8**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

## Steps

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

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (37.7%)   | 80 %  | 5   |
| Grain | Strzegom Pilznieński | 1.5 kg (28.3%) | 80 %  | 4   |
| Grain | Strzegom Karmel 300  | 1 kg (18.9%)   | 70 %  | 299 |
| Grain | Czekoladowy          | 0.5 kg (9.4%)  | 60 %  | 788 |
| Grain | Special B Castle     | 0.3 kg (5.7%)  | 70 %  | 350 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 30 g   | 60 min | 10 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |