

# Guines weselny

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **40**
- SRM **34.2**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.6 liter(s)**
- Total mash volume **30.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **22.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                           | Amount         | Yield | EBC  |
|-------|--------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt           | 5.5 kg (72.9%) | 80 %  | 5    |
| Grain | Barley, Flaked                 | 1.2 kg (15.9%) | 70 %  | 4    |
| Grain | Strzegom<br>Czekoladowy ciemny | 0.52 kg (6.9%) | 68 %  | 1200 |
| Grain | Strzegom<br>Czekoladowy jasny  | 0.22 kg (2.9%) | 68 %  | 400  |
| Grain | Strzegom Barwiący              | 0.1 kg (1.3%)  | 68 %  | 1300 |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 60 g   | 60 min | 5.1 %      |
| Boil    | East Kent Goldings | 20 g   | 20 min | 5.1 %      |
| Boil    | Magnum             | 10 g   | 60 min | 12 %       |