

# Juch

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **31**
- SRM **42.6**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **0 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **29.6 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **57.9C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny 2LATA	2.85 kg (35.6%)	85 %	4
Grain	Strzegom Monachijski typ II 2 LATA	3.8 kg (47.5%)	79 %	22
Grain	Weyermann - Carafa I 2 LATA	0.4 kg (5%)	70 %	690
Grain	Fawcett - Pszeniczny Czekoladowy 2 LATA	0.75 kg (9.4%)	73 %	1001
Grain	Weyermann - Carared 2 LATA	0.2 kg (2.5%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Junga	25 g	60 min	10 %
Boil	Martynka	25 g	15 min	9 %
Boil	Martynka	25 g	0 min	9 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
LALBREW HIGH PERFORMANCE ALE YEAST	Ale	Dry	11 g	---