

Ostrowiness

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **28**
- SRM **27**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **10000 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10500 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12650 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7142.9 liter(s)**
- Total mash volume **9523.8 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **7142.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **7888.1 liter(s)** of **76C** water or to achieve **12650 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|------------------|-------|-----|
| Grain | Strzegom Pale Ale | 1666.67 kg (70%) | 79 % | 6 |
| Grain | Barley, Flaked | 476.19 kg (20%) | 70 % | 4 |
| Grain | Jęczmień palony | 238.1 kg (10%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|-----------|--------|------------|
| Boil | lunga | 9523.81 g | 60 min | 12.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|-----------|------------|
| Safale S-04 | Ale | Dry | 5476.19 g | Safale |