

# Pan Młody

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **24**
- SRM **34.8**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

## Steps

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

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Thomas Fawcett - Golden Promise	5 kg (70.4%)	81 %	6
Grain	Płatki jęczmienne	1 kg (14.1%)	60 %	4
Grain	Strzegom Czekoladowy jasny	0.5 kg (7%)	1 %	400
Grain	czekoladowy bestmalz	0.1 kg (1.4%)	1 %	1000
Grain	Jęczmień palony	0.5 kg (7%)	1 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	25 g	60 min	6.3 %
Boil	Fuggles	25 g	20 min	4.5 %
Boil	Fuggles	25 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Flavor	kostki bourboun	50 g	Secondary	10 day(s)
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