

## Pierwsze zacieranie

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- Gravity **11.4 BLG**
- ABV ---
- IBU **35**
- SRM **37.4**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **17.8 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

### Mash step by step

- Heat up **13.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.4 kg (74.7%)	79 %	6
Adjunct	Barley, Flaked	0.6 kg (13.2%)	70 %	4
Grain	Strzegom Jęczmień prażony	0.35 kg (7.7%)	70 %	1000
Grain	Strzegom Czekoladowy jasny	0.2 kg (4.4%)	68 %	400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	35 g	60 min	8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar