

# Po Sesji I 2018

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **33**
- SRM **36.3**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **11.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Czekoladowy ciemny	0.5 kg (13.3%)	68 %	1200
Grain	Viking Pale Ale malt	3 kg (80%)	80 %	5
Grain	karmelowy	0.25 kg (6.7%)	70 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	5 g	60 min	13.5 %
Boil	East Kent Goldings	10 g	60 min	5.1 %
Boil	East Kent Goldings	15 g	20 min	5.1 %
Boil	Cascade	25 g	5 min	6 %
Boil	East Kent Goldings	25 g	5 min	5.1 %
Boil	Fuggles	20 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Spice	suszone owoce jałowca	10 g	Boil	15 min
Fining	mech irlandzki	3 g	Boil	15 min