

## PrzePALONY v2

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **47**
- SRM **51.4**
- Style **Foreign Extra Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **31.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **20.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **31.2 liter(s)** of wort

### Fermentables

| Type  | Name                           | Amount          | Yield | EBC  |
|-------|--------------------------------|-----------------|-------|------|
| Grain | Viking Pale Ale malt           | 4 kg (58%)      | 80 %  | 5    |
| Grain | Monachijski                    | 0.5 kg (7.2%)   | 80 %  | 16   |
| Grain | Jęczmień palony                | 0.75 kg (10.9%) | 55 %  | 985  |
| Grain | Carafa                         | 0.25 kg (3.6%)  | 70 %  | 664  |
| Grain | Carafa II                      | 0.25 kg (3.6%)  | 70 %  | 812  |
| Grain | Żytni                          | 0.25 kg (3.6%)  | 85 %  | 8    |
| Grain | Strzegom<br>Czekoladowy ciemny | 0.25 kg (3.6%)  | 68 %  | 1200 |
| Grain | Pszeniczny                     | 0.25 kg (3.6%)  | 85 %  | 4    |
| Grain | Płatki owsiane                 | 0.4 kg (5.8%)   | 85 %  | 3    |

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 50 g   | 30 min | 13.5 %     |

### Yeasts

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