

# Pszeniczny stout

- Gravity **12.8 BLG**
- ABV ---
- IBU **28**
- SRM ---
- Style **Specialty Beer**

## 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 **15 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **76 C**, Time **5 min**
- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom pszeniczny        | 2 kg (40.8%)   | --- % | --- |
| Grain | Strzegom pilzeński         | 2 kg (40.8%)   | --- % | --- |
| Grain | płatki jęczmienne          | 0.4 kg (8.2%)  | --- % | --- |
| Grain | Strzegom czekoladowy jasny | 0.25 kg (5.1%) | --- % | --- |
| Grain | jęczmień palony            | 0.25 kg (5.1%) | --- % | --- |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 25 g   | 60 min | 10 %       |

## Yeasts

| Name                       | Type  | Form | Amount | Laboratory |
|----------------------------|-------|------|--------|------------|
| Gozdawa Bavarian Wheat W11 | Wheat | Dry  | 11 g   | Gozdawa    |