

# Rozpoznanie Bojem

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **80**
- SRM **26.3**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **75C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.5 kg (75%)	85 %	7
Grain	Jęczmień palony	0.25 kg (4.2%)	55 %	985
Grain	Fawcett - Crystal	0.25 kg (4.2%)	70 %	160
Grain	Fawcett - Pale Chocolate	0.25 kg (4.2%)	71 %	600
Grain	Strzegom Pszeniczny	0.75 kg (12.5%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	20 g	60 min	17.2 %
Boil	Vic Secret (AUS)	25 g	30 min	16.3 %
Boil	Enigma (AUS)	20 g	5 min	17.2 %
Boil	Vic Secret (AUS)	25 g	5 min	16.3 %
Whirlpool	Enigma (AUS)	10 g	0 min	17.2 %
Whirlpool	Summer (AUS)	50 g	0 min	6.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM53 Voss kveik	Ale	Liquid	30 ml	FM
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### Extras

Type	Name	Amount	Use for	Time
Flavor	Kawa Skybury Fancy (AUS)	100 g	Boil	5 min