

# Slodziak

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **41**
- SRM **19**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **21.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	1.5 kg (28.8%)	80 %	16
Grain	Vienna Malt	2.5 kg (48.1%)	78 %	8
Grain	Briess - Pilsen Malt	1 kg (19.2%)	80.5 %	2
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg (3.8%)	73 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Xja436	30 g	20 min	15.2 %
Aroma (end of boil)	Xja	20 g	5 min	15.2 %