

# Stefan

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **38**
- SRM **6.1**
- Style **Special/Best/Premium Bitter**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **86 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Steps

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

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	2.25 kg (52.3%)	80 %	16
Grain	Pilzneński	0.9 kg (20.9%)	81 %	4
Grain	Strzegom Wiedeński	0.85 kg (19.8%)	79 %	10
Grain	Monachijski Ciemny Steinbach	0.3 kg (7%)	100 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	styrian eureka	20 g	60 min	9 %
Boil	Lublin (Lubelski)	25 g	60 min	4 %
Aroma (end of boil)	styrian wolf	50 g	5 min	9 %
Whirlpool	Lublin (Lubelski)	25 g	---	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew s-05	Ale	Dry	11 g	Fermentis