

Szumi...

- Gravity **30.4 BLG**
- ABV **15.1 %**
- IBU **32**
- SRM **120**

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 **27 liter(s)**
- Total mash volume **36 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **27 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Caramel/Crystal Malt - 30L	3 kg (25%)	75 %	59
Grain	Briess - Goldpils Vienna Malt	3 kg (25%)	80 %	7
Grain	Extra black	3 kg (25%)	65 %	1400
Adjunct	glukoza	3 kg (25%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Extra Styrian Dana	60 g	30 min	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	40 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	wanilia	300 g	Boil	30 min