

## VII Flisacki AS

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- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **55**
- SRM **43**
- Style **American Stout**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **23.5 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **15 min**

### Mash step by step

- Heat up **18.8 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **0.2 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (63.8%)	81 %	4
Grain	Słód owsiany Fawcett	0.5 kg (10.6%)	61 %	5
Grain	Jęczmień palony	0.3 kg (6.4%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.2 kg (4.3%)	68 %	1200
Grain	Black fawcett	0.2 kg (4.3%)	55 %	---
Grain	Płatki owsiane	0.5 kg (10.6%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %
Boil	Simcoe	20 g	10 min	13.2 %
Boil	Idaho 7	20 g	10 min	12.7 %
Whirlpool	Simcoe	15 g	1 min	13.2 %
Whirlpool	Idaho 7	15 g	1 min	12.7 %
Dry Hop	Simcoe	15 g	1 day(s)	13.2 %
Dry Hop	Idaho 7	15 g	1 day(s)	12.7 %