

# Wedding Planner

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- Gravity **14.3 BLG**
- ABV ---
- IBU **27**
- SRM **29.7**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **23.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

## Steps

- Temp **52 C**, Time **20 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12.8 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **40 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

## Fermentables

| Type    | Name                           | Amount         | Yield | EBC |
|---------|--------------------------------|----------------|-------|-----|
| Grain   | Weyermann - Monachijski II     | 2 kg (41.2%)   | 78 %  | 22  |
| Grain   | Weyermann - Pilzeński          | 1 kg (20.6%)   | 78 %  | 4   |
| Grain   | Weyermann - Diastatyczny       | 0.25 kg (5.2%) | 78 %  | 3   |
| Grain   | Strzegom - Wędzony Czereśnia   | 0.5 kg (10.3%) | 70 %  | 9   |
| Grain   | Weyermann - Carafa I Special   | 0.5 kg (10.3%) | 70 %  | 900 |
| Adjunct | Płatki Jęczmienne Błyskawiczne | 0.6 kg (12.4%) | 70 %  | 1   |

## Hops

| Use for | Name            | Amount | Time   | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil    | english golding | 40 g   | 20 min | 4.8 %      |
| Boil    | Chinook         | 20 g   | 15 min | 12 %       |

## Yeasts

| <b>Name</b>                      | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|----------------------------------|-------------|-------------|---------------|-------------------|
| Mangrove Jack's - Empire Ale M15 | Ale         | Dry         | 10 g          | Mangrove Jack's   |

### **Extras**

| <b>Type</b> | <b>Name</b>     | <b>Amount</b> | <b>Use for</b> | <b>Time</b> |
|-------------|-----------------|---------------|----------------|-------------|
| Flavor      | Ziarna Kakaowca | 200 g         | Secondary      | 5 day(s)    |
| Flavor      | Śliwka suszona  | 100 g         | Secondary      | 5 day(s)    |
| Fining      | Mech irlandzki  | 20 g          | Boil           | 15 min      |